



# FOOD EQUIPMENT CERTIFICATION POWERED BY KNOWLEDGE

The Most Trusted Name in the Industry





## OUR COMMITMENT

- ✓ Upholding design standards for safer food equipment
- ✓ Providing you with efficient, reliable and insightful service
- ✓ Offering creative solutions based on 70 years of experience
- ✓ Sharing our knowledge through education and training
- ✓ Innovating solutions for the evolving food equipment market

## THE NSF DIFFERENCE

Our **customer-focused** program is built to deliver a **trusted certification** while keeping your tight deadlines in mind. We achieve this through:

- > A legacy of independence
- > Unparalleled technical expertise
- > Dedicated client service
- > Global regulatory support



# ABOUT FOOD EQUIPMENT CERTIFICATION

NSF standards and certification serve as the benchmarks by which all commercial foodservice equipment products are measured. We certify a wide range of products to 21 standards across all categories of food equipment. For manufacturers, NSF means market access — products with the NSF mark receive regulatory acceptance in North America and improved acceptance worldwide.

## WHAT CUSTOMERS ARE SAYING

Brand Recognition, Confidence and Support



*"The NSF mark represents confidence and safety for us. Sourcing NSF certified equipment saves us countless hours."*

Robert Curtis, Retail Quality Assurance Manager  
**Starbucks**



*"The team at NSF is tremendous to work with; helpful, technically savvy and approachable. They save us enormous amounts of time and money."*

Fred Bournay, Sr. Project Manager  
**KitchenAid Commercial**



*"We have been working with NSF for over 25 years. They support us in finding worldwide solutions for our design challenges; we involve NSF in new projects as soon as possible."*

Hermann Rabe, R&D Engineer  
**Rational**



# FIVE STEPS TO FOOD EQUIPMENT CERTIFICATION

NSF International certification addresses three key aspects: design and construction, materials and performance testing (if applicable). Your account manager will be with you every step of the way providing valuable guidance and assistance.



1

## SCOPE & QUOTE

- > Provide information on your product to determine project scope.
- > Obtain an accurate up-front quote of certification fees.



2

## APPLICATION & PRODUCT DOCUMENTATION

- > Submit the completed application and signed quote.
- > Introduction to your dedicated account manager.



3

## TECHNICAL REVIEW

- > NSF reviews materials for compliance and safety.
- > A physical evaluation of the design identifies any issues.
- > Performance testing, if required.



4

## AUDIT & RESOLUTION

- > An auditor visits to review NSF policies and help you prepare for future audits.
- > Review and resolve any non-compliances with our support.

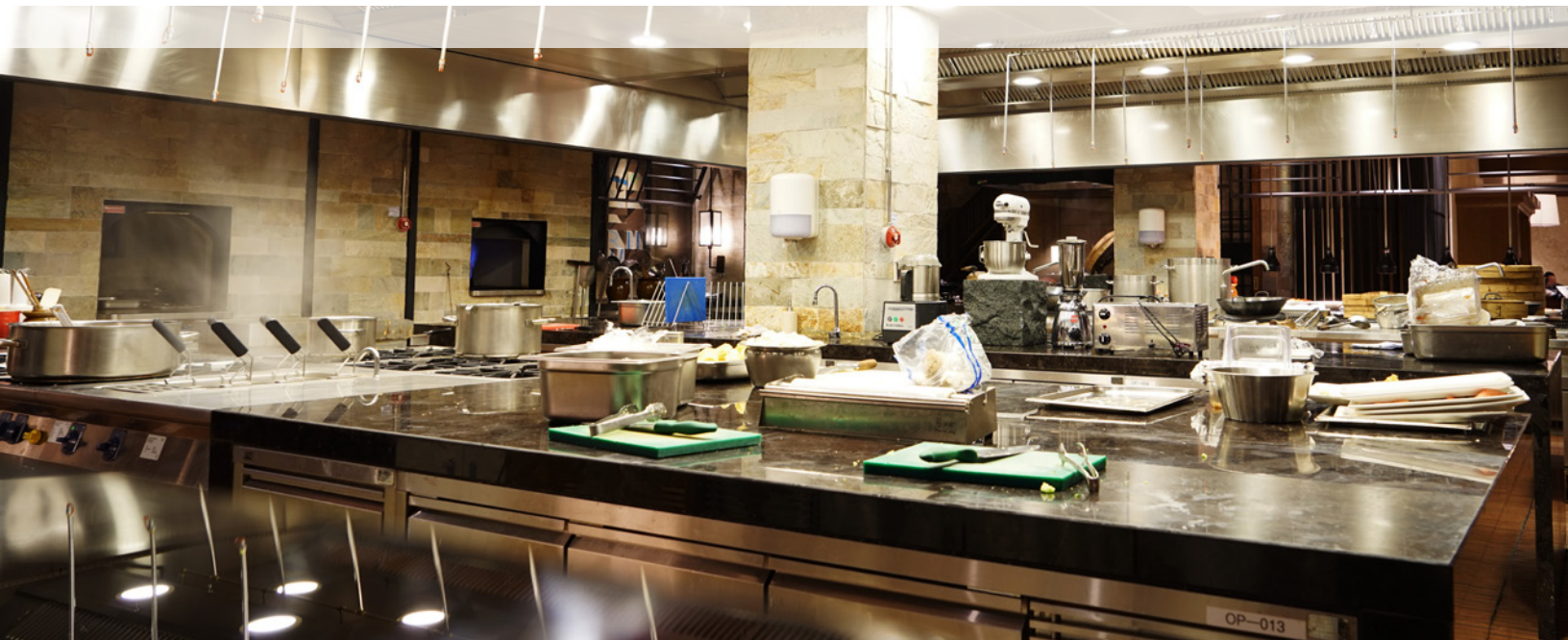


5

## CERTIFICATION

- > You receive an official certificate and can use the NSF mark. Your product is listed on [www.nsf.org](http://www.nsf.org).
- > We help you promote and leverage your new certification.

# STANDARDS FOR FOODSERVICE EQUIPMENT



Below is a comprehensive list of NSF/ANSI standards for foodservice equipment. Please visit [www.techstreet.com/nsfgate.html](http://www.techstreet.com/nsfgate.html) to purchase standards.

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 Storage Freezers

NSF/ANSI 8: Commercial Powered  
Food Preparation Equipment

NSF/ANSI 12: Automatic Ice  
Making Equipment

NSF/ANSI 13: Refuse Processors and  
Processing Equipment

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 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

NSF/ANSI 170: Glossary of Food  
Equipment Technology

# TRAINING AND EDUCATION

Know More. Worry Less.

We take a comprehensive approach to learning, to help you prepare for the future. Through **training** we teach you the requirements and how to apply them. Through **education** we help you understand why the requirements are important.

Our training services include:

- > Core training focused on the foundation of the NSF/ANSI food equipment standards
- > Extensive catalog of food safety training options customized for restaurants, food manufacturers and regulators
- > A specially developed customized training curriculum based on your needs
- > Delivery where you want it: at your facility, at an NSF location, through webinars and more
- > Customized seminars/workshops focused on specialized equipment segments

# BENEFITS OF CERTIFICATION AND OF WORKING WITH NSF

Certification to any NSF/ANSI food standard provides:

- > Support of your brand by the most trusted name in food safety
- > Coast-to-coast market access across North America
- > Independent proof of compliance with FDA requirements
- > Knowledge sharing during product development
- > Access to the support of certification experts, worldwide
- > Help and support provided by your dedicated account manager
- > Expertise to help you access markets worldwide
- > Compliance with international food safety requirements

## ADDITIONAL SERVICES

In addition to certification we also offer the following services. For convenience and cost savings, many can be bundled.

### HAACP COMPLIANCE VERIFICATION EU

A program to verify and register the hygienic quality of commercial food equipment, based on EU requirements

### FOOD CONTACT MATERIALS

Consultancy and material reviews for FDA 21 CFR and EU Regulation 1935/2004 compliance. Assistance with FCNs, GRAS notices and TOR exemptions.

### NSF/ANSI/3-A FOR MEAT AND POULTRY PROCESSING EQUIPMENT

Certification for the materials, design, fabrication and construction of meat and poultry processing equipment.

### REVIEW AND PRE-EVALUATION SERVICES

Review of your new equipment at any stage, from conceptual drawings to prototypes. Provides valuable input on compliance issues.

### ENERGY STAR

NSF is a U.S. EPA-recognized laboratory and certifying body for ENERGY STAR.

### NSF/ANSI 372 (LEAD CONTENT)

Certification to show compliance with lead content requirements for various states and the U.S. Safe Drinking Water Act.

### PROTOCOL DEVELOPMENT AND CERTIFICATION

A range of science-based protocol certifications for hand dryers, disposable food contact gloves, hygienic napery, consumer cookware and appliances, and more.

### NSF FIELD LABELING SERVICES

Evaluation of products already in the field. Includes an evaluation\* to applicable NSF/ANSI sanitation standards, a detailed report and an NSF field label.

\* Does not cover material review / performance testing



# CONTACT US

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## NSF International services countries around the world from these office locations:

USA	United Arab Emirates
Canada	South Africa

Brazil	India
Chile	Japan
Costa Rica	Korea
Ecuador	Taiwan
Mexico	Thailand
Peru	Vietnam

Belgium  
Germany  
Italy  
Spain  
Turkey  
UK

Use of NSF consulting services or attending NSF training sessions does not provide an advantage, nor is it linked in any way to the granting of certification.