

4626.0505 4-201.11 EQUIPMENT AND UTENSILS.

A. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

B. Food equipment installed or placed in service after June 6, 1989, shall meet the applicable NSF International food service equipment standards specified in this item. The equipment shall be determined by NSF International or an American National Standards Institute (ANSI) Z34.1 accredited independent entity, including Underwriters Laboratory or the Edison Testing Laboratory, to be equivalent to the NSF International standard.

(1) Standard No. 2, Food Equipment, 1996 and subsequent editions.

(2) Standard No. 3, Commercial Spray-Type Dishwashing and Glasswashing Machines, 1996 and subsequent editions.

(3) Standard No. 4, Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment, 1996 and subsequent editions.

(4) Standard No. 5, Water Heaters, Hot Water Supply Boilers, and Heat Recovery Equipment, 1992 and subsequent editions.

(5) Standard No. 6, Dispensing Freezers, 1996 and subsequent editions.

(6) Standard No. 7, Food Service Refrigerators and Storage Freezers, 1990 and subsequent editions.

(7) Standard No. 8, Commercial Powered Food Preparation Equipment, 1992 and subsequent editions.

(8) Standard No. 12, Automatic Ice Making Equipment, 1992 and subsequent editions.

(9) Standard No. 13, Refuse Compactors and Compactor Systems, 1992 and subsequent editions.

(10) Standard No. 18, Manual Food and Beverage Dispensing Equipment, 1996 and subsequent editions.

(11) Standard No. 20, Commercial Bulk Milk Dispensing Equipment, 1992 and subsequent editions.

(12) Standard No. 25, Vending Machines for Food and Beverages, 1990 and subsequent editions.

(13) Standard No. 26, Pot, Pan, and Utensil Commercial Spray-Type Washing Machines, 1990 and subsequent editions.

(14) Standard No. 29, Detergent and Chemical Feeders for Commercial Spray-Type Dishwashing Machines, 1992 and subsequent editions.

(15) Standard No. 35, Laminated Plastics for Surfacing Food Service Equipment, 1991 and subsequent editions.

(16) Standard No. 51, Plastic Materials and Components Used in Food Equipment, 1978 and subsequent editions.

(17) Standard No. 59, Food Carts, 1986 and subsequent editions.

(18) Criteria C-2, Special Equipment and Devices, 1983 and subsequent editions.

C. Vending machines and machines used to dispense water shall meet NSF International Standard No. 25 or meet the standards of the National Automatic Merchandising Association (NAMA) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines, April 1990, and subsequent editions.

D. Vending machines that vend water shall meet the standards specified in parts 1550.3200 to 1550.3320.

E. Baking equipment shall comply with the NSF International standards specified in item B or the Bakery Industry Sanitation Standards Committee (BISSC) standards specified in part 1550.1490, item K.

F. If baking equipment was manufactured before September 8, 1998, and does not comply with NSF International or BISSC standards, the equipment shall be in good repair and shall not constitute a health hazard as determined by the regulatory authority.

G. Used equipment that does not meet the NSF International, NAMA, or BISSC standards specified in this part at the time of installation is permitted if it:

(1) met the NSF International, NAMA, or BISSC standard in effect at the time of manufacture;

(2) remains in good repair;

(3) is capable of being maintained in a sanitary condition;

(4) has food-contact surfaces that are not toxic;

(5) does not constitute a health hazard; and

(6) is approved by the regulatory authority.

H. If a NSF International, NAMA, or BISSC standard is not available for a piece of equipment used in a food establishment, the equipment shall be designed for commercial use, smooth, easily cleanable, and readily accessible for cleaning and shall have contact surfaces that are not toxic.

I. Retail shelving and refrigeration and freezer display cases shall be constructed as specified in item A and designed for commercial use.

J. When food service or a food operation in a child care center, residential care home, supervised living facility, apartment building with congregate dining, boarding establishment, bed and breakfast, or similar establishment is limited to serving ten or fewer individuals, domestic equipment may be substituted for the commercial equipment required under this part.

K. The NSF International, NAMA, and BISSC standards specified in this part are incorporated by reference, are not subject to frequent change, and are available through the Minitex interlibrary loan system.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

Published Electronically: *October 11, 2007*