

Descriptive Details for Food Service Equipment Standards

NSF International

NSF 2-Supplement



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KEY POINTS

DESIGN AND CONSTRUCTION OF FOOD SERVICE EQUIPMENT

Based on NSF Standards

ZONES:

FOOD ZONE: Surfaces that normally come into contact with food, and those surfaces from which food may drain, drip, or splash back onto surfaces that normally come into contact with food.

SPLASH ZONE: Surfaces, other than food zone, subject to routine splash, spillage, or other food soiling during normal use.

NONFOOD ZONE: All exposed surfaces other than food and splash zones.

COMMON TERMS:

ACCESSIBLE: Fabricated to be exposed for cleaning and inspection using simple tools (such as screwdriver, pliers, open-end wrench).

READILY ACCESSIBLE: Fabricated to be exposed for cleaning and inspection without using tools. (Relates primarily to food zone)

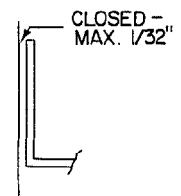
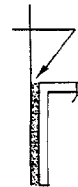
REMOVABLE: Capable of being taken away from the main unit using only simple tools (such as screwdriver, pliers, open-end wrench).

READILY REMOVABLE: Capable of being taken away from the main unit without using tools. (Relates primarily to food zone)

SEALED: Fabricated without openings to prevent entry or leakage of liquid.

EXAMPLES:

SEALED



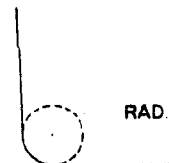
CLOSED: Fabricated with no openings exceeding 1/32 inch (.8 mm).

SMOOTH: A surface free of pits and inclusions with a cleanability equal to or exceeding the following:

Food Zone: No. 3 (100 grit) finish on stainless steel

Splash and Nonfood Zones: Commercial grade, hot-rolled steel, free of visible scale

RADIUS: A coved or rounded juncture at the intersection of two planes.



GENERAL DESIGN AND CONSTRUCTION CONSIDERATIONS

Item numbers refer to NSF Standard 2

	MATERIALS & FINISHES Smooth 2.16	RADIUS	JOINTS & SEAMS 2.2 & 2.15
FOOD ZONE 2.20.1	#3 Finish on SS 3.1	YES 4.3	SEALED 4.8
SPLASH ZONE 2.20.2	H R S 3.2	NO	SEALED 4.11
NONFOOD ZONE 2.20.3	H R S 3.3	NO	CLOSED 4.11

Item numbers refer to NSF Standard 1

	MATERIALS & FINISHES Smooth 2.10	RADIUS	JOINTS & SEAMS 2.2 & 2.9
FOOD ZONE 2.12.1	#3 Finish on SS 3.1	YES 4.3 4.4	SEALED 4.8
SPLASH ZONE 2.12.2	H R S 3.2	NO	SEALED 4.12
NONFOOD ZONE 2.12.3	H R S 3.3	NO	CLOSED 4.12 4.16

SS = Stainless Steel, H R S = Hot Rolled Steel, BEWARE OF
EXCEPTIONS

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