

Mobile food carts

**NSF International Standard/
American National Standard**

NSF/ANSI 59 – 2002



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for Food Equipment —

Mobile food carts

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Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of dispensing freezers and related components.

A significant technical revision has been made to the Standard. In the previous edition of NSF/ANSI 59, the in-place cleaning (IPC) performance evaluation method prescribed two distinct methodologies and acceptance criteria to evaluate a manufacturer's IPC procedures, both of which had to be met for a unit to be deemed acceptable. These were 1) a pour plating technique using Violet Red Bile agar (VRB), which was used primarily for confirmation that the organisms recovered were, in fact, the challenge organisms, and 2) the Most Probable Number (MPN) method using Brilliant Green Bile media, which was used for enumeration of the organisms.

In this edition of NSF/ANSI 59, the MPN evaluation method used for the IPC evaluation has been replaced with the Membrane Filtration (MF) technique. The MF method also serves as an alternative to both the MPN and the pour plate methodologies. The MPN method has been deemed outdated for this application.

MF is a more sensitive method of determination. The volume of sample analyzed post-IPC is equal to the volume collected (500 mL). Per this method, the entire slug of effluent collected is analyzed (as opposed to the MPN method which employs statistical interpolation to determine the amount of organisms *most probably* present in the entire slug from aliquots thereof). Also, the use of MF makes pour plating with VRB agar procedurally obsolete as the MF technique utilizes a media selective only for the enumeration of the challenge organism.

MF provides a more accurate assessment of the efficacy of the IPC procedure. As such, the NSF Joint Committee on Food Equipment and the NSF Council of Public Health Consultants recommends that NSF/ANSI 59 incorporate the most suitable methodologies and up-to-date techniques commonly available to microbiologists for these evaluations and that this methodology be utilized for the IPC performance evaluations.

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

Suggestions for improvement of this standard are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, 789 N. Dixboro Road, Ann Arbor, Michigan 48105, USA.

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