

Non-potentially hazardous foods

NSF International Standard/
American National Standard

NSF/ANSI 75 – 2000



NSF International, an independent, not-for-profit, non-governmental organization, is dedicated to being the leading global supplier of public health and safety-based risk management services serving the interests of all stakeholders.

*This Standard is subject to revision.
Contact NSF to confirm this revision is current.*

Users of this Standard may request clarifications and interpretations, or propose revisions by contacting:

Chair, Joint Committee for Non-Potentially Hazardous Foods
c/o NSF International
789 North Dixboro Road, P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109 E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF/ANSI 75 – 2000

NSF International
American National Standard
for Non-Potentially Hazardous Foods

Non-potentially hazardous foods

Standards Developer
NSF International

Adopted November 8, 2000
NSF International Board of Directors

Designated as an ANSI Standard
November 8, 2000
American National Standards Institute

i

Prepared by
**Non-Potentially Hazardous Foods and
Task Group for Microbiological Challenge Testing**

Recommended for adoption by
The NSF Council of Public Health Consultants

Adopted by
**The NSF Board of Directors
November 2000**

Published by

**NSF International
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA**

For ordering copies or for making inquiries with regard to this Standard, please reference the designation "NSF/ANSI 75–2000."

Copyright 2000 NSF International

Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from NSF International.

Printed in the United States of America.

Disclaimers¹

NSF, in performing its functions in accordance with its objectives, does not assume or undertake to discharge any responsibility of the manufacturer or any other party. The opinions and findings of NSF represent its professional judgment. NSF shall not be responsible to anyone for the use of or reliance upon this Standard by anyone. NSF shall not incur any obligation or liability for damages, including consequential damages, arising out of or in connection with the use, interpretation of, or reliance upon this Standard.

NSF Standards provide basic criteria to protect the public health.

Participation in NSF Standards development activities by regulatory agency representatives (federal, local, state) shall not constitute their agency's endorsement of NSF or any of its Standards.

Preference is given to the use of performance criteria measurable by examination or testing in NSF Standards development when such performance criteria may reasonably be used in lieu of product design and information.

The illustrations, if provided, are intended to assist in understanding their adjacent standard requirements. However, the illustrations may not include **all** requirements for a specific method.

Unless otherwise referenced, the annexes are not considered an integral part of NSF Standards. The annexes are provided as general guidelines to the manufacturer, regulatory agency, user, laboratory, or certifying organization.

¹ The information contained in this Disclaimer is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI's requirements for an ANS. As such, this Disclaimer may contain material that has not been subjected to public review of a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

This page is intentionally blank.

Contents

Foreword	vii
1 General	1
1.1 Purpose	1
1.2 Scope	1
1.3 Exclusions from the scope	1
2 Normative references	2
3 Definitions	2
4 Labeling and literature requirements	3
5 Product requirement	3
6 Test methods	4
6.1 pH testing	4
6.2 Water activity testing	4
6.3 Microbiological challenge test	5
Figures	
Figure 1 – Test method	9
Tables	
Table 1 - Organism selection for microbiological challenge testing	10
Table 2 – Time points for testing	10
Table 3 – Required strains of each challenge organism	11
Annexes	
A Cross-section of a chocolate meringue pie (informative)	A1
Cross-section of vegetable and cheese bread (informative)	A1

This page is intentionally blank.