

STANDARD INFORMATION

Standard: NSF/ANSI 2

Standard ID:

Food Equipment [NSF/ANSI 2:2022]

Previous Standard ID:

Food Equipment [NSF/ANSI 2:2021]

Food Equipment [NSF/ANSI 2:2019]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **August 1, 2025**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: Per our accreditation, Intertek is required to review reports against the standard revisions to confirm compliance. Once compliance is confirmed, the standard reference in the report is updated to show continued compliance to the technical requirements of the standard. Reports not updated to this version by the effective date above will be withdrawn.

All products must be certified to the 2022 edition of NSF/ANSI 2 prior to the effective date.

Overview of Changes:

2021 Edition:

- Adds language and testing for glass and glass-like tableware
- Updates language regarding the use of load cells
- Adds language regarding warewashing and hot food holding thermometers
- Modifies language regarding the use of wood

2022 Edition:

- Adds language regarding equipment mounting

Specific details of new/ revised requirements are found in table below

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.



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Additions to existing requirements are underlined and deletions are shown ~~lined-out~~ below. New requirements for which additional evaluation or testing may be necessary (depending on applicability to the listed product) are shaded in light gray

CLAUSE	VERDICT	COMMENT
The follow changes reflect the 2021 edition:		
4	Info	Materials
		<i>New clause added;</i>
4.5.2	New allowance for wood	Wood may be used for scrapers specifically designed and manufactured to remove food debris from grill and char-broiler grates. Grill and char-broiler grate scrapers, including handles, shall not be made of multiple pieces of wood that are glued or laminated together and shall not have a surface finishing substance such as varnish or stain.
		<i>New clause added;</i>
4.8	Info (allowance)	Glass and glass-like tableware Glass and glass-like materials including, but not limited to, porcelain and ceramic intended for direct food contact, may be permitted in the manufacture of tableware.
5	Info	Design and construction
5.46	Info	Thermometers
		<i>New clause added;</i>
5.46.4.4	Admin – To align with NSF/ANSI 3	Warewashing and hot food holding thermometers shall have an accuracy of ± 3 °F (± 1.5 °C) at critical temperatures within the range.
5.62	Info	Tableware
		<i>New clause added;</i>
5.61.2		Tableware shall comply with applicable requirements in Sections 4 and 5.
		<i>New clause added;</i>
5.62.2		Glass and glass-like tableware shall be tested for impact resistance and thermal shock in accordance with Sections 6.4 and 6.5.
6	Info	Performance
6.2	Info	Wood cutting boards and bakers tables
6.2.1	Info	Shear test



CLAUSE	VERDICT	COMMENT
		Revised language regarding rating of load cells;
		Test method
6.2.1.2	Admin – Test language modified to be less restrictive	<p>Three 2.0 × 2.0 × 1.0 in (51 × 51 × 25 mm) wood test samples shall be stored in a controlled environment of 73 ± 3 °F (23 ± 2 °C) and a relative humidity 50% ± 5% for a minimum of 24 h. The sample shall be notched according to Figure 27 to facilitate shearing. After conditioning, each wood test sample shall be placed in a load frame, as shown in Figure 28, with a <u>load cell with a rating of at least 5,000 lbf (22.2 kN) load cell</u>. The shearing shall be performed against a 2.0 × 1.0 in (51 × 25 mm) side of the sample, opposite the notch, along a glue joint in a direction parallel to the direction of the wood grain. The speed of the load frame shall be 1/4 in/min (0.25 in/min, 6.4 mm/min). After shearing each test sample, the shear strength shall be calculated using the following formula:</p> $\text{shear strength PSI (MPa)} = \frac{\text{force required for shear N} \times 10^6 \text{ (lbf)}}{\text{area of shear plane, in}^2 \text{ (mm}^2\text{)}}$
6.2.2	Info	Acceptance criteria
		Revised language regarding rating of load cells;
		Test method
6.2.2.2	Admin – Test language modified to be less restrictive	<p>Three 2.0 × 2.0 × 1.0 in (51 × 51 × 25 mm) wood test samples shall be stored in a controlled environment of 73 ± 3 °F (23 ± 2 °C) and a relative humidity 50% ± 5% for a minimum of 24 h. After conditioning, each wood test sample shall be placed in a load frame with an 11 mm diameter steel ball on top of the sample. <u>A load cell with a rating of at least 1,500 lb (6.7 kN) load cell</u> shall be used to apply force to the steel ball and sample at a rate of 1/4 in/min (0.25 in/min, 6.4 mm/min) until 1,200 lbf (5.3 kN) is obtained. The applied force shall then be repeated for each test sample in each of the following locations:</p> <ul style="list-style-type: none"> — two points on a tangential surface; — two points on a radial surface; and — both ends on each sample.
6.3	Info	Thermometers
		New clause added;
6.3.3	Admin – To align with NSF/ANSI 3	Acceptance criteria
		Each of the three thermometers tested shall be accurate when compared to the reading of the calibrated thermometer. Unless otherwise specified below, thermometers shall be tested for an accuracy of ± 2 °F (± 1 °C) at critical



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		<p>temperatures throughout the use range. Critical test temperatures are as follows: 0 °F (-18°C), 40 °F (4 °C), 145 °F (63 °C), and 170 °F (77 °C).</p> <p>— oven thermometers shall be accurate to within ± 25 °F (± 14 °C) at 25% and 75% of the temperature scale, beginning at 200 °F (93.3 °C); <u>or</u></p> <p>— candy / deep fryer thermometers shall be accurate to within ± 5 °F (± 3 °C) at 25% and 75% of the temperature scale; <u>or</u></p> <p><u>— warewashing and hot food holding thermometers shall be accurate to within ± 3 °F (± 1.5 °C) when tested at 145 °F (62.8 °C) and 170 °F (76.7 °C).</u></p>
6.4		<p><i>New test added;</i></p> <p>Glass and glass-like tableware – Impact resistance test</p> <p>The impact resistance of glass and glass-like tableware shall be evaluated using three samples of each unique type of tableware.</p> <p>See standard for details.</p>
6.5		<p><i>New test added;</i></p> <p>Glass and glass-like tableware – Thermal shock test</p> <p>The thermal shock resistance of glass and glass-like tableware shall be evaluated using two samples of each type of tableware.</p> <p>See standard for details.</p>
The following changes reflect the 2022 edition:		
5	Info	Design and construction
5.20	Info	Equipment mounting
5.20.6		<p><i>New clause added;</i></p> <p>Equipment having plumbing connections or liquid reservoirs that is intended to be sealed to the floor or counter shall be designed and manufactured to prevent entrapment of liquids beneath the equipment if internal leakage were to occur.</p>
5.20.7		<p><i>New clause added;</i></p> <p>Equipment designed and manufactured to be sealed to the floor or counter shall be provided with written installation instructions that include the following:</p> <ul style="list-style-type: none"> - a statement indicating the equipment is required to be sealed to the floor or counter to establish proper sanitary operation; and



CLAUSE	VERDICT	COMMENT
		<ul style="list-style-type: none">- procedures for how the equipment is intended to be sealed to the floor or counter, indicating any recommended sealing materials and mounting surface characteristics; and- a statement indicating that once sealed in accordance with these procedures, the result is intended to prevent liquid spillage on adjacent surfaces of the floor or countertop from passing under inaccessible portions of the equipment.