



*NSF International Standard /  
American National Standard*

## **NSF/ANSI 18 - 2011**

**Manual Food and Beverage  
Dispensing Equipment**



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Chair, Joint Committee on Food Equipment  
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](mailto:info@nsf.org)  
Web: <http://www.nsf.org>

NSF International Standard/  
American National Standard  
for Food Equipment —

# **Manual food and beverage dispensing equipment**

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## **Foreword<sup>2</sup>**

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment.

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. This Standard may also be applied to components of food and beverage dispensing equipment.

### **Issue 13**

6.4 has been updated to reflect advances in dispensing systems capable of safely maintaining an aseptic food zone at ambient temperatures under various challenge conditions. Safety is provided as a result of protection afforded by machine design and controls. Microbiological evidence of maintenance of the aseptic zone has been demonstrated during tests under all conditions. In addition to the aseptic zone being maintained by a combination of a mechanical barrier and hygienic conditions, the aseptic zone has also been demonstrated to be maintained after the automated closure opening and dispensing operations. Microbiological evidence has been developed using sound, scientifically recognized procedures.

NSF/ANSI 18 has been revised to allow for this kind of dispensing equipment to be evaluated. This revision establishes meaningful criteria for equipment that uses new technology to maintain the safety of aseptically packaged, potentially hazardous food while stored in a dispenser at room temperature.

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 at [standards@nsf.org](mailto:standards@nsf.org), or c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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## NSF/ANSI Standard for Food Equipment —

# Manual food and beverage dispensing equipment

## 1 General

### 1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment and their related components.

### 1.2 Scope

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. The materials, design, and construction requirements of this Standard may also be applied to an item that is manufactured as a component of food and beverage dispensing equipment. This Standard does not apply to vending machines, dispensing freezers, or bulk milk dispensing equipment covered by the scope of other NSF Standards.

Dispensing equipment components and materials covered under other NSF or NSF/ANSI Standards or Criteria shall also comply with the requirements therein. This Standard is not intended to restrict new unit design, provided that such design meets the minimum specifications described herein.

### 1.3 Alternate materials, design, and construction

While specific materials, design, and construction may be stipulated in this Standard, dispensing equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets the applicable requirements herein.

### 1.4 Measurement

Decimal and SI conversions provided parenthetically shall be considered equivalent. Metric conversions have been made according to IEEE/ASTM SI 10.

## 2 Normative references

The following standards contain provisions that, through reference, constitute provisions of this NSF/ANSI Standard. At the time this Standard was balloted, the editions listed below were valid. All documents are subject to revision, and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below.

40 CFR 180.940, *Food-Contact Surface Sanitizing Solutions*<sup>3</sup>

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<sup>3</sup> U.S. Government Printing Office, Washington, DC 20402 <[www.gpo.gov](http://www.gpo.gov)>.