



*NSF International Standard /
American National Standard*

NSF/ANSI 52 - 2012

Supplemental Flooring



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Chairperson, 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
Web: <http://www.nsf.org>

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For Food Equipment

Supplemental flooring

Standard Developer

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Foreword²

NSF/ANSI 52 establishes minimum sanitation and food safety requirements for the materials, design, and manufacture of supplemental flooring intended for use in food preparation, dry storage, and warewashing areas.

Issue 6

This revision updated the Normative References and boilerplate language in: 1.4 Measurement.

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Suggestions for improvement of this Standard are welcome. Comments should be sent to the Chairperson, Joint Committee on Food Equipment at standards@nsf.org, or c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, MI 48113-0140, USA.

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NSF/ANSI Standard for For Food Equipment –

Supplemental flooring

1 General

1.1 Purpose

This Standard establishes minimum public health and sanitation requirements for supplemental flooring. Included are requirements for cleanability and durability, and resistance to the use environment, microbiological growth, and vermin.

1.2 Scope

Supplemental flooring covered by this Standard includes, but is not limited to, supplemental flooring for use in food preparation, dry storage, and warewashing areas.

Flooring 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 supplemental flooring 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, flooring that incorporates alternate materials, design, or construction may be acceptable when such flooring meets intent of the applicable requirements herein.

1.4 Measurement

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

2 Normative references

The following documents 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. The most recent published edition of the document shall be used for undated references.

21 C.F.R. Part 131, *Milk and Cream (Food and Drug)*³

ASTM D256 2010. *Standard Test Methods for Determining the Izod Pendulum Impact Resistance of Plastics*⁴

³ U. S. Government Printing Office, Washington, DC 20402 <www.gpo.gov>.

⁴ ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428 <www.astm.org>.