



## Approval of Food-Service Equipment

57-018-0396



Improperly designed food-contact equipment can harbor bacteria and pests, may be difficult to clean, and may not operate properly. Unfortunately, some equipment manufacturers try to ignore or bypass sanitation requirements. So, determining if the food-service equipment in your facility is approved and meets the basic sanitation requirements as specified in TB MED 530, *Occupational and Environmental Health Food Service Sanitation*, can be difficult. The Field Preventive Medicine Training Division (FPMTD) at the U.S. Army Center for Health Promotion and Preventive Medicine has developed new policy that will be included in the updated TB MED 530.

Equipment standards, provided by organizations such as NSF International (formerly the National Sanitation Foundation), have simplified the task of choosing sanitary food-service equipment. To evaluate food-service equipment at your installation, use the following guidelines--

- Preventive Medicine Officers
  - Sanitation Requirements
  - NSF International
1. Equipment designed and used solely for Army-field feeding must meet the sanitation requirements of TB MED 530 and the standards and criteria of NSF International. An NSF International listing for field-feeding equipment is not required.
  2. Equipment designed for use in both garrison and field-feeding operations must meet NSF International standards.
  3. Equipment compliance with NSF International standards and criteria is demonstrated by--
    - Display of the NSF International marking and listing in the *NSF International Listings, Food Equipment and Related Products, Components and Materials* for the year the equipment was manufactured; or
    - A *one-time evaluation* by NSF International for compliance with Government contract specifications; or

*Field Preventive Medicine Training Division  
U.S. Army Center for Health Promotion and Preventive Medicine  
Aberdeen Proving Ground, MD 21010-5422  
DSN 584-2488 or Commercial 410-671-2488  
email: mchbdff@aeha1.apgea.army.mil*

- An evaluation *by* Underwriters Laboratories (UL), Inc., display of the UL marking, and listing in the *UL Directory, Food Service Equipment, Classified for Sanitation* for the year the equipment was manufactured; or

- A letter of compliance from an independent testing laboratory certifying that the equipment meets NSF International standards. Acceptability of the independent testing laboratory is based on evaluation and approval by the American Association for Laboratory Accreditation (A2LA) or the American National Standards Institute (ANSI). The A2LA or ANSI must forward a letter of accreditation to the independent testing laboratory and the medical authority before any product testing may begin.

4. The NSF International standards do not cover bakery equipment. The Army accepts the Baking Industry Sanitation Standards Committee (BISSC) certification as compliance if--

- The equipment manufacturer is listed in the annual directory of BISSC-registered companies; and

- A copy of the BISSC certificate listing the type of equipment and model designation is provided to the medical authority.

5. The NSF International standards also do not cover some meat- and poultry-processing equipment. The Army accepts the U.S. Department of Agriculture, Food Safety and Inspection Service (USDA-FSIS) equipment acceptance program as compliance if --

- The equipment is listed in the USDA publication, *Accepted Meat and Poultry Equipment*, for the period the equipment was manufactured; or

- A copy of the USDA-FSIS letter of acceptance is provided to the medical authority.

6. When there is a variety of equipment capable of performing the same tasks and the equipment meets NSF International, BISSC, or USDA-FSIS standards, the equipment that meets NSF International standards should be selected.

*For additional information, contact Mr. Thomas McNeil, FPMTD, DSN 584-2488 or Commercial 410-671-2488.*