TO: Technical Committee of the Council of Public Health Consultants  
Steve Tackitt, Bob Powitz, Steve Steingart  
FROM: Michael Halko, Technical Committee Chair  
DATE: September 22, 2014  
SUBJECT: Proposed revision to NSF/ANSI 170 – *Glossary of food equipment terminology* (170i17r1)

Draft 1 of NSF/ANSI 170, issue 17 is being forwarded to the Technical Committee on Food Equipment for consideration. Please review the changes proposed to this standard and **submit your ballot by October 13, 2014** via the NSF Online Workspace (http://standards.nsf.org).

When adding comments, please identify the section number/name for your comment and add all comments under one comment number whenever possible. If you need additional space, please upload a word or pdf version of your comments online via the browse function.

**Purpose**  
The purpose of this ballot is to affirm the new definition of “leak proof” in NSF/ANSI 170.

**Background**  
During the 2014 Joint Committee on Food Equipment, issue document FE-2012-24 was presented with a new design for thermoplastic refuse containers. This new design takes advantage of removable pieces to improve worker safety under OSHA regulations, but does not meet the water tight requirements of NSF/ANSI 21.

Through discussion at the Joint Committee meeting, it was decided that NSF/ANSI 21 was in need of re-evaluation, both for this and to examine the standard at large since significant time had elapsed since the previous update. A task group on Thermoplastic Refuse Containers was formed and has met. Over the course of several meetings, new language was developed, discussed and has been submitted for ballot.

During the discussion it became clear to the task group that the term “leak proof” required a definition. This new definition corresponds with the proposed changes to Standard 21 contained in Ballot 21i6r3.

**Public Health Impact:**  
The proposed changes have no negative impact on public health.

If you have any questions about the technical content of the ballot, you may contact me in care of:

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c/o Technical Committee Secretariat  
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Glossary of food equipment terminology

3 Definitions

3.113 leg: A fixed or adjustable support extending beneath equipment to the floor or counter top.

3.114 leak proof: Designed or constructed to prevent leakage.

3.115 lid: A device used to close access openings.

Rationale Statement: A new liner has joints and seams that are water tight and should be devoid of any holes, cuts or the like through which liquid might enter or escape. The intent is to get bagged refuse out of the food service area into a bulk truck or collection location without leaking.

Note: subsequent definitions alphabetically positioned after “leak proof” will have their respective reference numbers increased by “1”. The presented example above is the term “lid” changing from 3.114 to 3.115.