Tab 5 – Standard 6

Dispensing Freezers, RPS (Remote Product Supply; FE-2014-1) – PowerPoint presentation supplied by the issue proponent T.Johnson. The rationale was that current standards allowed for a highly outdated and poorly designed remote system based on links of tubes no longer than 7.5 feet. This distance was thought to be due to the type of brushes used to clean the tubes that were 4 ft long and could reach half way through each section. Additionally, there are no thermocouples in the center for temperature control, etc. Bottom line is there is nothing in the code for cleaning or temperature control. This new proposal is to add food safety in the form of temperature control and CIP rigors.

T.Johnson explained the process in pictures and graphs and how this was engineered with the purpose of CIP up front. He spent approximately 15 minutes going through the entire process of pumping the product through the cleaning process. Particular attention was paid to the insulated lines, thermocouples installed, and the higher pressure pumps that will remove biofilm through a push-pull process.

D.Negandhi asked T.Johnson what exactly are you asking for. He replied that he sees a gap in the food safety of this equipment and would like to change the standard.

M.Kohler provided a history of the standard
1966 – No mention of remote lines.
1970 – Sections added to 7.5 ft. Also added was the requirement that product must be held under 45°F. Clean in place added too.
1996 – Clean in place requirement disappeared from the standard with no evidence why.

T.Johnson said that this system is increasing the product line and improving cleanability.

S.Tackitt asked is the purpose also to increase the time frame of use between cleanings? Tom answer yes. J.Brady asked with the 50 foot allowance is there the potential for the line to go through places that are above 86°F. Tom answered yes but added that the feedback loop with the glycol cooling and alarm system would notify the user to make corrective action.

T.Gagliardi stated the 50 foot limit is based on pump power, not on direct food safety. What happens when someone comes to us in a few months with better pumps? Should we really limit the line length? All the systems are in place so long as the system can prove itself what does it matter how long it is. M.Kohler stated that from a certification standpoint we would want to monitor the length.

M.Perez entertained a call for a motion
Joint Committee on Food Equipment
Meeting Summary
NSF Headquarters, Ann Arbor Michigan
March 26, 2014

Action
Motion by R.Brandt: To set up a task group conference call and begin discussing the issue formally
Second: J.Hipp
Further discussion: J.Hipp asked M.Kohler how confident he is in these systems based on history. M.Kohler said there's not a lot of these around and haven't heard of any issues. Most testing has been on 7 ft sections and for temperature control not cleanability.
Vote: Twenty-eight in favor, Zero opposed, Zero Abstain
Motion: Carries