Joint Committee Issue Document

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Signature of Submitter *Joel F. Hipp Date 2-16-07

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Please insert a check (X) in the appropriate place to indicate if you wish the item to be considered as an action item or as an information item.

Action ______ X _______ Information ______________________

NSF Standard(s) Impacted:
NSF/ANSI 3 – Commercial Warewashing Equipment
NSF/ANSI 170 – Definitions

Issue Statement:
NSF/ANSI 3-2005 currently provides no clear requirements regarding the application of a potable water rinse applied to dishes and utensils after the final sanitizing rinse step. FDA Food Code, 4-702.11 states, “Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.” Also, 4-901.11 states, “after cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining… before contact with food.” Although not explicit, this implies potable water rinse cannot be applied after the final sanitizing step.

Background:
European systems often provide a clean, potable water rinse after the sanitizing step to either allow dishes to be handled with less discomfort or to remove residual sanitizing agent. Since this water is potable and the dishes must be dry before use, there is no impact on public health. NSF/ANSI 3 will be modified to require the final sanitizing performance test to be completed with the post-sanitizing rinse in operation. This “worst case” situation should alleviate concerns that the sanitizing step would be compromised with a cold water rinse after sanitizing.

FDA Food Code paragraph 3-302.15 (A) states, “…raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.”

Recommendation:

1) Add specific wording in NSF 3 and NSF 170 to allow a potable water, post-sanitizing rinse on commercial dishwashers.

2) Send recommendation to CFP to change Food Code to allow potable water rinse after sanitizing provided sanitizing step is not compromised.

(See attached for recommended wording.)

Supplementary Materials (photographs, diagrams, reports, etc.): If not provided electronically, the submitter will be responsible to have sufficient copies to distribute to committee members.

Submitter __Joel F. Hipp__________ Date __2-16-07______
Proposed text changes to NSF 170-2005 Definitions:

3.5 **auxiliary rinse**: Recirculated water pumped from a tank or sump and sprayed onto dishes after the wash or pumped rinse cycle and before the final sanitizing rinse is applied.

3.55 **dishwashing machine**: A machine designed to clean and sanitize plates, glasses, cups, bowls, utensils, and trays by applying sprays of a detergent solution (with or without blasting media granules) and a sanitizing final rinse.

3.71 **final chemical sanitizing rinse**: A solution of chemical sanitizing agent and water that is sprayed onto cleaned dishes to achieve sanitization.

3.72 **final hot water sanitizing rinse**: Water that is heated and sprayed onto cleaned dishes to achieve sanitization.

3.73 **post-sanitizing final rinse**: Using sprays of fresh, potable water applied after the final sanitizing step according to NSF/ANSI 3.

(new) **final sanitizing rinse**: A solution of water that is either heated or uses chemical sanitizing agent and is sprayed onto cleaned dishes to achieve sanitization.

Proposed text change to NSF 3-2005:

5.7 **Temperature indicating devices**

5.7.1 Each machine tank, other than a prewash tank, shall be equipped with a clearly visible temperature indicating device that measures and displays the temperature of the water in the tank. A temperature indicating device shall also be provided to measure and display the temperature of the final sanitizing rinse water as it enters the rinse spray arm or manifold. Temperature indicating devices are not required on auxiliary rinse tanks unless a heating device is required in this compartment for the equipment to meet the performance requirements in Section 6 of this Standard. **Temperature indicating devices are not required on post-sanitizing rinse water lines.**

5.10 **Spray assemblies**

5.10.1 Spray assemblies, including auxiliary rinse assemblies, shall be readily removable and easily cleanable or shall be easily cleanable while in place. Final sanitizing rinse spray assemblies and/or components shall be removable for deliming, descaling, and similar maintenance.

5.10.2 Slot and jet openings on all spray assemblies shall be adequate in size and number to deliver the spray volume and pressure necessary to meet the performance requirements in this Standard. The openings shall be sized to prevent clogging.

5.10.3 Spray assemblies shall be located and directed so that the spray is distributed over all wares in the wash or rinse area. Spray assemblies shall be designed to ensure that they are reassembled in the proper alignment.

5.10.4 **Post-sanitizing rinse spray assemblies are exempt from the requirements in this section.**
5.13 Pressure gauges

Warewashing machines that utilize line pressure final sanitizing rinses shall be provided with a pressure gauge or similar device that measures and displays the line pressure of the final sanitizing rinse. The pressure gauge may be upstream or downstream of the control valve (i.e., solenoid valve) in the final sanitizing rinse line. The gauge shall have increments of 1 psi (7 kPa) or smaller and shall be accurate to ± 2 psi (± 14 kPa) in the 15-25 psi (103-172 kPa) range. The display of the pressure shall be clearly visible to the operator of the machine. If the gauge is located upstream of the control valve, it shall be mounted in an accessible valve with a ¼ in Iron Pipe Size connection.

A pressure gauge is not required for non-recirculating pumped final sanitizing rinses, recirculated final sanitizing rinses, post-sanitizing rinses, or auxiliary rinses.

Table 6.1 – Data plate specifications for the chemical sanitizing rinse

<table>
<thead>
<tr>
<th>Sanitizing solution type</th>
<th>Final sanitizing rinse temperature</th>
<th>Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>chlorine solution</td>
<td>min: 120 °F (49 °C)</td>
<td>min: 50 ppm (as NaOCl)</td>
</tr>
<tr>
<td>iodine solution</td>
<td>min: 75 °F (24 °C)</td>
<td>min: 12.5 ppm - max: 25 ppm</td>
</tr>
<tr>
<td>quaternary ammonium solution</td>
<td>min: 75 °F (24 °C)</td>
<td>min: 150 ppm - max: 400 ppm</td>
</tr>
</tbody>
</table>

1 See 7.2.6 for an exception to this requirement.

6.2 Sanitization efficacy

NOTE – Warewashing machines that include an auxiliary rinse system shall meet the applicable performance tests of this section with the auxiliary rinse system operating as intended. Warewashing machines that include a post-sanitizing rinse shall meet the applicable performance tests of this section with the post-sanitizing rinse operating as intended.

7.2.6 For glasswashing machines that use a chlorine sanitizing solution, the minimum final sanitizing rinse temperature specified by the manufacturer shall be at least 75 °F (24 °C).