TO: NSF Technical Committee on Food Equipment
    Bob Powitz, Steve Steingart, Steve Tackitt

FROM: Michael Halko, Chairperson of the Technical Committee

DATE: December 10, 2018

SUBJECT: Proposed revision to NSF/ANSI 7 - Commercial Refrigerators and Freezers (7i21r2).

Revision 2 of NSF/ANSI 7, issue 21 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 January 7, 2019 via the NSF Online Workspace at <www.standards.nsf.org>.

When adding comments, please add all comments under one comment number whenever possible. If additional space is needed, you may upload a Word or .PDF version of your comments online via the browser function.

Purpose
The ballot is to affirm the proposed revised language for Standard 7, Section 6.3 regarding joints and seams.

Background
Issue paper FE-2017-13 highlighted the need for clarifying design and construction language regarding seams in section 6.3. The proponent contends language in 6.3.1 is intended to supplement or modify language on seams in 5.4.2. However, 6.3.1 begins with the phrase ‘in addition to’ and is ambiguous and confusing.

The issue paper, presented to the JCFE at its 2017 annual meeting, was remanded to the Standard 7 task group (TG) for review and action.

The TG discussed the topic during its September 25, 2018 teleconference. After which, the proponent rewrote the draft to reflect the discussion. Revised language was presented to the TG as a straw ballot as revision 1. This straw ballot yielded a negative vote and suggested updated language.

Following a discussion between the issue proponent and negative commenter a revision 2 draft was presented to TG during its November 6, 2018 teleconference. The TG agreed and motioned the revision 2 draft to a second TG straw ballot, which was unanimously accepted.

The same Revision 2 language is now presented here for your consideration.
If you have any questions about the technical content of the ballot, you may contact me in care of:

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Commercial Refrigerators and Freezers

5 Design and construction

5.4 Joints and seams

5.4.1 Permanent joints and seams in a food or splash zone shall be sealed and smooth. Seams formed by the attachment of breaker strips shall be exempt from this requirement.

5.4.2 In addition to conforming to 5.4.1, permanent seams located below the liquid overflow level of a food storage compartment shall be filled and made flush with the adjoining surfaces.

6 Storage refrigerators and freezers and refrigerated food transport cabinets

6.3 Joints and seams

The following modifies in addition to the applicable requirements specified in 5.4:

6.3.1 Seams within 3.0 in (75 mm) of the interior bottoms of dry, chest-type refrigerators and freezers shall be filled and made flush with the adjoining surfaces.

6.3.2 The joints and seams of a refrigerated food transport cabinet need not be sealed if:

— the unit is intended to be cleaned using high pressure cleaning methods as described in written cleaning instructions provided by the manufacturer; or
— the joints and seams are readily accessible for high-pressure cleaning methods; or
— the unit is capable of being completely drained in an upright position.

Rationale: Section 6.3.1 is intended to be applied instead of (and not in addition to) the requirements in Section 5.4.2.