### 4i28r1 - Tubing in Cappuccino Machines – Straw Ballot

Comments
February 20, 2019

**Vote – 10 : 0 : 0 (Yes : No : Abstain)**

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| McNeil, Thomas - U.S. Army    | Yes  | I looked at the other standards referenced. I voted affirmative but with hesitation. 
How will NSF ensure there is no residual, milk or disinfectant, in the tubing? 
Are there specific products which will clean and sanitize the tubing? 
What happens if the machine is shut off prior to the 2 hour cycle? Will the milk residue be in the tubing until it is powered again? 
Where will the sanitizing solution and the residual milk go? Where will it be collected and stored? 
Is the milk used in the machine a dairy product or a synthetic non-PHF product? 
Evaluation will ensure tubing is cleaned and sanitized not merely rinsed with sanitizing solution. 
Evaluation will ensure the machine, tubing goes thru a cleaning and sanitizing cycle every two hours and automatically on shut down if less than 2 hours. |
| Glynn, Beth - Starbucks Coffee Company | Yes  | NSF 20 covers milk dispensing equipment. 
Does this language specific to milk systems need to be mirrored in NSF 20? |