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

FROM: Michael Halko, Chairperson of the Technical Committee

DATE: September 10, 2020

SUBJECT: Proposed revision to NSF/ANSI 4 – Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment (4i28r4).

Revision 4 of NSF/ANSI 4, issue 28 is presented to the Technical Committee on Food Equipment (JCFE) for consideration. Please review the language proposed in the ballot and cast your vote by **October 1, 2019** via the NSF Online Workspace (http://standards.nsf.org).

If adding comments, please add all comments under one comment number whenever possible. If additional space is needed you may upload a MS Word or .PDF version of your comments directly to the NSF online workspace (NOW).

**Purpose**
The purpose of this ballot is to affirm proposed revised language for section 5.40 regarding cappuccino machines with a milk dispensing system. More specifically, the proposed language modifies requirements for milk conveyance tubing.

**Background**
The original language in section 5.40 was developed and written for machines that used gravity to drain the milk dispensing tube between uses. Some machines now available use technology that flushes the milk tubing at periodic intervals. This mechanical flushing of the milk tubing may provide a more effective purge than a gravity-based design.

Issue paper FE-2018-15 highlights the need to revise this language to allow for the newer purge-flush design technology. The current requirement for maintaining milk at a safe holding temperature would remain unchanged. Any portion of a milk dispensing system that retains milk for an undetermined amount of time is subject to the temperature performance test in section 6.2 of NSF/ANSI 18 – 2016. This revision refines the exemption in 5.40.2 for milk tubing that is drained, flushed/rinsed at specific time intervals.

This issue paper was presented to the JCFE at its August 2018 face-to-face meeting. Following discussion, the JCFE referred the issue paper to the task group on hot food equipment (TG) for review and consideration. In preparation for a TG teleconference, the language was presented to the TG as a revision 1 straw poll. Following refinement, revision 2 language was submitted to the JCFE for its consideration.

Revision 2 passed the JC unanimously and was sent to the Council of Public Health Consultants (CPHC), where a negative vote and comment was collected.
Since that time, the negative commenter and issue proponent met to discuss, and the language was further revised for clarity. These 2 parties also met with the TG Chair and JC Chair for additional discussion, the resulting revision 3 ballot was sent to the TG where another negative vote and comment were received. This comment was discussed during the August 12, 2020 TG meeting, the result of which is revision 4 ballot presented here for your consideration.

If you have questions about the technical content of this ballot please contact in care of:

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5 Design and construction

5.40 Cappuccino machines with milk reservoir systems

5.40.1 Except as noted in 5.40.2, milk reservoirs and all milk-conveying components on cappuccino machines shall conform to the temperature performance criteria of NSF/ANSI 18.

5.40.2 The requirements in 5.40.1 shall not apply if tubing is used to convey milk from a reservoir to a dispensing port or outlet and that tubing is located outside of active temperature control, the tubing is not subject to the temperature performance criteria of NSF/ANSI 18, provided that the tubing is:

— designed so that it is completely gravity self-drained of milk between dispenses and is designed to be completely and automatically flushed to waste with potable water or fresh temperature-controlled milk at intervals not exceeding 4 h;

— transparent enough to verify that it is void of milk and has an exposed portion visible to the operator; and

— no greater than 18 in (46 cm) in length when tubing is only gravity self-drained without being flushed.

5.40.3 Milk reservoirs and all milk conveying components, including tubing, shall conform to 5.1.3.

Rationale: This proposed language clarifies the requirements for cappuccino machines that drain and flush/rinse milk conveyance tubing at controlled time intervals.
