NSF Standard(s) Impacted: NSF/ANSI 25 Vending machines for food and beverages

**Issue 1**

**Background:**
Provide a brief background statement indicating the cause and nature of concern, the impacts identified relevant to public health, public understanding, etc, and any other reason why the issue should be considered by the Committee. Reference as appropriate any specific section(s) of the standard(s) that are related to the issue.

5.22.3.1 Unless provided with adequate refrigeration, vending machines that heat potentially hazardous foods shall not be equipped with a delay timer or other device that precludes potentially hazardous foods from being heated immediately after being placed in the vending machine.

In the first sentence the term *adequate* is subjective and open to interpretation. In other food equipment standards, the term *potentially hazardous foods* is being replaced with *time/temperature control for safety*.

**Recommendation:**
Clearly state what action is needed: e.g., recommended changes to the standard(s) including the current text of the relevant section(s) indicating deletions by use of strike-out and additions by highlighting or underlining; e.g., reference of the issue to a Task Group for detailed consideration; etc.

5.22.3.1 Unless provided with adequate refrigeration in compliance with 6.2, vending machines that heat potentially hazardous time/temperature control for safety foods shall not be equipped with a delay timer or other device that precludes potentially hazardous time/temperature control for safety foods from being heated immediately after being placed in the vending machine.

*Rationale:* Replaces a subjective term with specific verifiable criteria. Incorporates language consistent with other food equipment standards.

**Issue 2**

**Background:**
Provide a brief background statement indicating the cause and nature of concern, the impacts identified relevant to public health, public understanding, etc, and any other reason why the issue should be considered by the Committee. Reference as appropriate any specific section(s) of the standard(s) that are related to the issue.

5.26.7 Automated ice bagging systems that utilize a blower fan to hold the dispensing bag open during the filling process shall be equipped with a filter on the inlet side of the fan to prevent contamination and foreign objects from being deposited in the bag.

Requiring an air filter without including a minimum specification requirement for the filter may not provide the intended result.
Recommendation:
Clearly state what action is needed: e.g., recommended changes to the standard(s) including the current text of the relevant section(s) indicating deletions by use of strike-out and additions by highlighting or underlining; e.g., reference of the issue to a Task Group for detailed consideration; etc.

5.26.7 Automated ice bagging systems that utilize a blower fan to hold the dispensing packaging bag open during the filling process shall be equipped with an air filter on the inlet side immediately upstream of the blower fan to prevent contamination and foreign objects airborne particles from being deposited in the bag. The air filter shall remove particles less than 100 microns.

Rationale: Airborne particles include but are not limited to smoke, smog, bacteria, dust, pet dander, mold spores, dust mite debris and pollen. For comparison, a human hair has a diameter of approximately 50 microns. Source: 3M Filtrete website.

Issue 3

Background:
Provide a brief background statement indicating the cause and nature of concern, the impacts identified relevant to public health, public understanding, etc, and any other reason why the issue should be considered by the Committee. Reference as appropriate any specific section(s) of the standard(s) that are related to the issue.

5.35.2 The manufacturer shall provide a written procedure to permit field-testing of the automatic shutoff control. This procedure may be a part of the operator's manual or a label in the vending machine. The procedure must contain the recommended amount of time needed to service the machine under normal conditions. The field testing shall be conducted in conjunction with section 6.4 of this standard at the time of certification.

This section permits the field test procedure to be included in the operator's manual but does not require that a copy of the operator's manual be kept inside the machine.

Recommendation:
Clearly state what action is needed: e.g., recommended changes to the standard(s) including the current text of the relevant section(s) indicating deletions by use of strike-out and additions by highlighting or underlining; e.g., reference of the issue to a Task Group for detailed consideration; etc.

The manufacturer shall provide a procedure for field testing the automatic shut-off control. The procedure shall:

- be according to 6.4 at the time of certification; and

- include the recommended amount of time required to service the machine; and

- include the minimum time interval between field testing.

The procedure shall be:

- included in a printed copy of the operator's manual. A pocket or compartment for holding the printed copy of the operator’s manual shall be provided inside the machine; or

- on a label permanently affixed inside the machine; or

- accessible via a quick response (QR) code or similar electronic media.
Rationale: Lists the requirements in a bulleted format similar to other food equipment standards. Adds a requirement for holding the operator's manual inside the machine and a maximum time interval between field testing. Permits commonly used electronic method for accessing the test procedure.

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

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