TO: Joint Committee on Food Equipment
FROM: Michael Perez, Chair of the Joint Committee
DATE: October 19, 2020
SUBJECT: Proposed revision to NSF/ANSI 59 – Mobile Food Carts (59i10r1)

A ballot for revision 1 of NSF/ANSI 59, issue 10 is being forwarded to the Joint Committee on Food Equipment (JCFE) for consideration. Please review the change proposed to this standard and submit your ballot by November 2, 2020 via the NSF Online Workspace at <www.standards.nsf.org>.

When adding comments, please identify the section number/name for your comment and add all comments under one comment number where possible. If additional space is needed, you may upload a MS Word or .PDF version of your comments directly to the NSF Online Workspace.

Purpose
This ballot is to affirm the proposed revised language in NSF/ANSI 59, section 5.1 Data plate regarding the term Potentially Hazardous Foods.

Background
Issue paper FE-2019-09 proposed changing the term Potentially Hazardous Foods currently used in NSF Food Equipment Standards to the term Time/Temperature Control for Safety Food used in the FDA Food Code. Making this change required adding a definition to NSF/ANSI 170 Glossary of Food Equipment Terminology. That definition is currently in final stage of the balloting process.

This terminology change in NSF/ANSI 170 also requires changes to portions of other food equipment standards, including NSF/ANSI 59. The proposed terminology revision to NSF/ANSI 59 is presented here for your consideration.

If you have any questions about the technical content of the ballot, you may contact me in care of:

Chair, Joint Committee on Food Equipment
c/o Allan Rose
Joint Committee Secretariat
NSF International
Tel: (734) 827-3817
Email: arose@nsf.org
5 Design and construction

5.51 Data plate

A permanent-type data plate shall be affixed to each mobile food cart. At a minimum, the data plate shall include the following information:

— manufacturer’s name and address; and

— model number or designation; and

— type of food cart (the data plate shall indicate whether the cart is intended for service of prepackaged food only or if the cart is also intended for the preparation of food. It shall also indicate whether or not the cart is intended for potentially hazardous foods (Time/Temperature Control for Safety Food); and

— type of heating, if applicable; and

— type of refrigeration, if applicable; and

— end use limitation, if intended for indoor use only; and

— capacity of water potable water tank(s), if applicable; and

— capacity of waste holding system, if applicable.

_Rationale:_ The United States Food Code has revised the phrase Potentially Hazardous Food to Time/Temperature Control for Safety Food. Updating NSF 170 and the other applicable NSF Food Equipment Standards adds consistency and continuity with these regulations.