NSF Standard(s) Impacted: NSF/ANSI 25

**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.

The FDA Food Code requires that time/temperature control for safety (TCS) food products dispensed through a vending machine must be in the original package. Current language in Standard 25 is not currently aligned with the FDA Food Code. Section 5.1.2 allows for the dispensing of TCS food or ingredients in bulk or packages. The standard does not require TCS food to be in the original package.

**The FDA Food Code Section 3-305.13 states:**

Time/temperature control for safety food dispensed through a vending machine shall be in the package in which it was placed at the food establishment or food processing plant at which it was prepared.

**NSF/ANSI Standard 25 section 5.1.2 states:**

Vending machines and components shall be designed so that food and ingredients may be added and unit servings of bulk or packaged foods may be dispensed or removed in a sanitary manner.

**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.

5.1.2.1 **Time/temperature control for safety food products dispensed through a vending machine shall be in the original package.**

Rationale – the design for vending machines has changed over time, with some machines designed to have a tank or reservoir which is filled by pouring TCS bulk food product from the original container into the temperature-controlled reservoir of a machine. The proposed language aligns the requirements of Standard 25 with the FDA Food Code for those vending machines which dispense bulk TCS food.

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

The public health rationale for section 3-305.13 can be found in Annex 3 of the Code as shown below:

**3-305.13 Vended Time/Temperature Control for Safety Food, Original Container.**
The possibility of product contamination increases whenever food is exposed. Changing the container(s) for machine vended time/temperature control for safety food allows microbes that may be present an opportunity to contaminate the food. Pathogens could be present on the hands of the individual packaging the food, the equipment used, or the exterior of the original packaging. In addition, time/temperature control for safety foods are vended in a hermetically sealed state to ensure product safety. Once the original seal is broken, the food is vulnerable to contamination.

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Please submit to the Secretariat of the Joint Committee on: ______________________________

*Type written name will suffice as signature