

**NSF International
Certification Council Meeting Agenda**

Thursday, May 8, 2008

DRAFT AGENDA

Call-in arrangements

866-740-1260

Participant code: 9135794

To view slides and meeting materials via the internet during the meeting, please navigate to www.readytalk.com - enter the same Participant code to join the on-line meeting

- | | |
|---------|---|
| 2:00 pm | Welcome – Chuck Bush, Oatey <ul style="list-style-type: none">• Review and acceptance of the November 2007 meeting summary• Review and acceptance of the proposed Agenda• Status of action items from November 2007 |
| 2:15 pm | Certification Council membership review – Jane Wilson |
| 2:30 pm | Certification Council Ballot review – Jane Wilson |
| 2:45 pm | Update of Toy Safety Program – Clif McLellan
Update of Beverage Quality Policies
Update of Athletic Banned Substances Program Policies
Preview of Sustainability Policies – Jane Wilson
Electrical Safety Program – Jane Wilson |
| 3:15 pm | Action Items/ Next Meeting Date |
| 3:30 pm | Adjournment |

NSF International
Certification Council Meeting
Draft Summary

December 10, 2007

Chair: Chuck Bush

Chuck Bush, Chair, called the meeting to order and welcomed the Certification Council members. The members and NSF staff gave self-introductions. Jane Wilson read the NSF Antitrust Statement.

The October 2006 meeting summary was reviewed and accepted as written.

The December 2007 meeting agenda was reviewed and accepted as written.

Jane Wilson provided an update on the Action Items from the October 2006 meeting as follows (some are covered as separate agenda items):

- NSF will work with Chair Chuck Bush to find potential dates for a Spring 2007 meeting at the Oatey facility. *(Clearly, this was not done).*
- NSF will continue recruitment efforts for new members, and new candidates will be considered as soon as applications are obtained. Areas to be targeted include sustainability, wastewater, and non-food compounds. *(Two new members – Lauren Heine and Russ Novosad – have been added since the last meeting. These new members cover the areas of sustainability and non-food compounds).*
- Proposed changes to GP – 8 and GP – 15 will be added to the next ballot for the General Policies *(several additional changes to the NSF General Policies have been proposed by internal staff. Changes have completed external review and will be sent to Certification Council ballot in early 2008).*
- Proposed policies for Non-Food Compounds Registration and ISO 21469 Lubricant certification will undergo external review and Certification Council ballot. *(Ballot for ISO 21469 Lubricant certification has been completed. Non-Food Compounds program determining whether to move forward with Registration policies)*
- The new NSF balloting system will be implemented following a pilot ballot with one of the NSF Joint Committees. Certification Council implementation is anticipated in early 2007. *(New NSF system was launched at the end of November 2007 – brief overview training to be provided during conference call)*

Membership Review/Officer Elections

J. Wilson noted that first terms for members James Brennan, Jim Wailes, Steve Berry, and Don Williams end in December 2007. Russ Novosad motioned to nominate all four members for second terms. The motion was seconded by Jack Wunder and passed with no objections.

J. Wilson noted that efforts to recruit additional members will continue. A wastewater program replacement is still needed. Russ Novosad gave the participants an overview of his background.

J. Wilson also asked the Council to review the “Classifications and Interests” matrix for updates. A column for “Consumer Product Safety” has been added, as NSF is in the process of exploring several opportunities in this area. Several members offered updates that will be added to the matrix.

Ballot Review

J. Wilson reviewed ballot issues that had been completed since the October 2006 meeting. The Council has received five ballots in that timeframe. The Air Emissions program ballot that closed on December 7 also has passed.

New ballots are expected in the next few months from the Plastics, Food Equipment, Mechanical Plumbing, Drinking Water Additives, and Dietary Supplements/Functional Foods areas, as well as the General Policies. NSF had stopped sending ballots for a period due to the transition to the new on-line committee system but is ready to start sending new ballots in the new format.

Demonstration of New NSF Workspace System

Philippa Durbin provided an on-line demonstration of the new NSF on-line system (<http://standards.nsf.org>) for the Council. She explained that an email was sent on November 29th with instructions on how log-in and get started with the system. Training sessions were also offered and she will also schedule some additional sessions for those who were not able to make the original dates. If any members have not yet logged into the system, they should contact Pippa (durbin@nsf.org) for assistance. The system will be used for all Council communication, ballots, meeting calendar, and document distribution and review.

NSF Sustainability Programs

Dr. Kurt Kneen, NSF’s Director of Chemistry, provided an overview of the new NSF Indoor Air Quality program. Development of the program was prompted after NSF was approached by the office furniture industry to offer testing and certification to the BIFMA furniture emissions standards (refer to slides in meeting package). While the program’s current focus is furniture emissions, it will be expanded to offer testing to other emissions standards as interest grows.

Dr. Kneen addressed the questions raised by Jim Wailes on his affirmative ballot – return of the test samples is at the discretion of the manufacturer and is handled on a case-by-case basis.

J. Wilson added that NSF is also developing several sustainable product standards, and has completed its first – NSF/ANSI 140 Sustainable Carpet Assessment. This standard was completed at the end of October 2007. Other standards under development include textiles for interior furnishings, resilient flooring, and business and institutional furniture (in partnership with BIFMA).

A Sustainable Product certification program is in development. Ms. Petie Davis, currently the Environmental Health and Safety Business Unit Manager in NSF's ISR division, has been designated to develop and manage the NSF sustainability program. One of the first tasks to be completed is the development of program specific policies for this area. NSF intends to start with the development of a generic set of policies that will apply to all types of sustainable product certifications and adjust that approach in the future, if needed.

Electrical Safety Program

Ramon Torres, NSF Business Unit Manager for Electrical Safety, provided an overview of the development of NSF's electrical safety testing program. While it started as part of the NSF Food Equipment program, it is expanding to service products in other NSF certification programs, as well as products for which NSF does not have established certification programs, such as medical devices. To better address the growth of this program, NSF plans to establish a stand-alone set of certification policies for Electrical Safety. A draft version was included in the Council's meeting package.

Most of the policies are either directly taken from established NSF certification policies, or are slightly modified versions. J. Wilson asked how the Council would like to approve the policies, for example, would a formal vote be needed. The Council requested that NSF provide summary of the modifications for review.

Development of Toy Testing and Certification Program

Clif McLellan, NSF Director of Toxicology, outlined the effort underway at NSF to respond to the recent recalls for children's toys and other consumer products. A cross-functional team from several NSF departments has been researching opportunities and gathering information. NSF has developed the laboratory capability to test toys to the ASTM standard (cited in CPSC regulations) and is also looking at ISO and EU standards as well. NSF has also tested about 50 toys for a retail customer, which did identify one product as being above the current toy safety standard for lead.

J. Wilson added details about the joint effort underway by ANSI and the Toy Industry Association (TIA) to develop a comprehensive toy safety testing and certification program. NSF has been participating in meetings for this initiative, and recently joined TIA as an associate organization in order to be listed on the TIA website as a testing resource. Stan Hazan in NSF Regulatory Affairs has also been tracking the several pieces of Federal legislation that have been introduced related to toy safety, import safety, and bolstering the regulatory clout of the Consumer Product Safety Commission.

While there are a number of potential actions NSF can take in this area, there are also several large testing organizations that have established relationships with toy manufacturers, including Intertek, SGS, and Bureau Veritas. NSF will need to devise a way to be competitive in this market, whether it is providing superior service or identifying a niche that provides the best opportunity to enter this market.

Testing Frequency in NSF Standards

J. Wilson asked the group to review the issue paper provided in the meeting package that outlines a proposal that was presented to the Drinking Water Additives Joint Committee at their meeting in November 2007. The proposal seeks to add language to NSF/ANSI 60 that would establish a mandatory retesting frequency for drinking water treatment chemicals. The proposal was the subject of a lengthy discussion at the Joint Committee meeting, with the formation of a Task Group to further deliberate the proposal as the final action.

Chuck Bush, Jim Brennan, and Jim Wailes, who were in attendance at the DWA meeting, provided additional comments to the Council. It was noted that a proposal to add a more extensive set of certification requirements to both NSF/ANSI 60 and 61 was ultimately tabled several years ago. J. Wilson suggested the Certification Council should be represented on the Task Group, and Chuck Bush and Jim Brennan both offered to participate.

Action Items/Next Meeting Date

The Council expressed a desire to have more background information on new NSF programs prior to being asked to vote on the policies. This is also true for changes to existing policies, since newer Council members may be seeing the policies for the first time. It was suggested that more frequent (but relatively short) meetings via teleconference and webinar would be helpful in addressing this issue. Quarterly meetings will be scheduled, but canceled if insufficient material is available for review.

J. Wilson also announced that Pippa Durbin is taking on a broader role in working with the Certification Council and the NSF policy development activities.

Action Items for Next Meeting:

- For 2008, NSF will schedule Council conference calls (approximately one a quarter) with one face-to-face meeting in order to provide more opportunity to review new items before balloting. NSF will send a proposed schedule of dates to the Certification Council.
- Certification Council members needing additional help with the new NSF workspace should contact Pippa Durbin (durbin@nsf.org)
- NSF will continue to provide updates regarding development of new certification activities in the areas of sustainability and toy safety
- NSF will provide a summary of the electrical equipment certification policies, with modifications from existing policies noted
- Chuck Bush and Jim Brennan will be added to the NSF 60 testing frequency Task Group

Meeting attendees:

Chuck Bush, Oatey Co.
Timothy Roark, Health Canada
Jim Hunter, Labconco Corp.
Robert Konyndyk, State of Michigan
Donald Williams, IHS Office of Environmental Health
Jim Wailes, AWWA
James Brennan, Arch Chemicals
Russell Novosad, Bel-Ray Co.
David Rolston, Hatco Corp.
Jack Wunder, University of Wisconsin

NSF Staff:

Jane Wilson, Certification Council Secretariat
Philippa Durbin, Policy Specialist
Clif McLellan, Director of Toxicology
Kurt Kneen, Director of Chemistry
Ramon Torres, Business Unit Manager – Electrical equipment

Certification Council Classifications and Interests

Name	Regulatory	User	Industry	Wastewater	Plastics/Plumbing	Drinking Water Treatment Units	Food Safety	Air Quality	Food Equipment	Drinking Water Additives	Biosafety Cabinetry	Bottled Water	Food and Beverages	Pools and Spas	EPP/Sustainability	Consumer Product Safety
Charles Bush			x		x			x							x	x
Steve Berry	x			x			x		x							
James Brennan			x	x		x			x	x		x	x	x		
Frank Brigano			x			x		x				x	x			
Ronald Clark	x							x								
Paul Granger		x								x						
Lauren Heine		x													x	
Jim Hunter			x								x					
Robert Konyndyk	x				x											
Russell Novosad			x				x		x			x	x			x
Lauren Posnick	x					x				x		x	x			
Timothy Roark	x					x			x	x						
David Rolston			x						x							
Jim Wailes		x		x	x	x				x						
Donald Williams	x						x		x							x
Jack Wunder		x						x			x					

Pending:

Debora Leuer																

~~Departing Members~~

NSF Certification Council Membership

Member	Affiliation	Member Category	1st Term End	2nd Term End	3rd Term End	4th Term End
Charles Bush	Oatey Co.	Industry, Chair	12/31/2002	12/31/2005	12/31/2008	
Frank Brigano	KX Industries	Industry	12/31/2006	12/31/2009		
Jim Hunter	Labconco	Industry	12/31/2002	12/31/2005	12/31/2008	
David Rolston	Hatco Corp.	Industry	12/31/2005	12/31/2008		
James Brennan	Arch Chemicals	Industry	12/31/2007	12/31/2010		
Russell Novosad	Bel-Ray	Industry	12/31/2009			
Jim Wallis	AWWA	User	12/31/2007	12/31/2010		
Jack Wunder	University of Wisconsin	User	12/31/2005	12/31/2008		
Paul Granger	H2M Group	User	12/31/2008			
Lauren Heine	GreenBlue	User	12/31/2009			
Steve Berry	City of Plano Health Dept. (R)	Regulatory	12/31/2007	12/31/2010		
Robert Clark	NEPA/OMB	Regulatory	12/31/2005	12/31/2008		
Robert Konyndyk	State of Michigan	Regulatory	12/31/2002	12/31/2005	12/31/2008	
Lauren Posnick Robin	FDA	Regulatory	12/31/2006	12/31/2009		
Timothy Roark	Health Canada	Regulatory, Vice Chair	12/31/1999	12/31/2002	12/31/2005	12/31/2008
Donald Williams	Indian Health Service	Regulatory	12/31/2007	12/31/2010		

NSF International Certification Council Membership Application

NSF International
789 Dixboro Road
Ann Arbor, MI 48105
Phone: (734) 769-8010
Fax: (734) 769-0109

The requested information should be placed in the appropriate sections of the application form and, if necessary on continuation sheets. The necessary documentation can be handwritten or typewritten.

1. GENERAL INFORMATION

Name in Full Debora K. Leuer, M.S., REHS_____

Present Professional Title and Affiliation Supervising Environmental Health Specialist, San Bernardino County

Environmental Health Services_____

Business Address 385 N. Arrowhead Ave, 2nd Floor_____

Street _____

City, State/Country, Zip San Bernardino, CA 92415-0160_____

Business Phone (909) 387-4140/(909) 387-3047_____

Business Fax (909) 387-4323_____

E-Mail () dleuer@dph.sbcounty.gov

2. **MEMBERSHIP CLASSIFICATION** (Check One)

- ☛ **User:** An individual representing an organization that purchases, uses, or specifies certified materials, products, systems, or services.
- ☛ **Industry:** An individual representing an organization that produces, assembles, distributes, or sells certified materials, products, systems, or services.
- XX☛ **Public Health / Regulatory:** An individual who represents an organization that is a public health or protection agency (local, regional, state, Federal, or international level), or represents a professional public health safety or environmental protection organization, or model code organization.

3. **CERTIFICATION PROGRAM AREA REPRESENTATION** (May check as many as apply)

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|----------------------------------|---|
| XX☛ Food Equipment / Food Safety | ☛ Plumbing Products |
| ☛ Drinking Water Treatment Units | ☛ Drinking Water Additives |
| ☛ Swimming Pool / Spa Equipment | ☛ Biohazard Cabinetry / Field Certifier Accreditation |
| ☛ Wastewater Treatment Equipment | ☛ Bottled Water / Packaged Ice |
| ☛ Sustainability/EPP | ☛ Dietary Supplements/Functional Foods |
| ☛ Non-Food Compounds/Lubricants | |

4. **EDUCATION AND BACKGROUND** (Use Continuation Sheets if More Space is Required)

Education

	<i>Name and Location of Institution</i>	<i>Years From - To</i>	<i>Date Graduated</i>	<i>Degree Received</i>	<i>Field in Which Degree was Issued</i>
(1)	<u>Cal State San Bernardino</u>	<u>1997-1999</u>	<u>6-1999</u>	<u>Master's Degree</u>	<u>Health Services Admin.</u>
(2)	<u>Cal State San Bernardino</u>	<u>1977-1979</u>	<u>6-1979</u>	<u>Bachelor's Degree</u>	<u>Environmental Health</u>
(3)	<u>Crafton Hills College</u>	<u>1976-1977</u>	<u>6-1977</u>	<u>Associate's Degree</u>	<u>Science</u>
(4)	<u>Beaumont High School</u>	<u>1971-1975</u>	<u>6-1975</u>	<u>High School Graduate</u>	<u>Sciences</u>

5. **ADDITIONAL UNIVERSITY, TECHNICAL (TRADE) SCHOOL COURSES** (beyond those required for above degrees)

6. **WORK EXPERIENCE**

The work experience provided should relate to the Certification Program area(s) checked under section 3.

<i>Company</i>	<i>Position</i>	<i>General Responsibilities</i>
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County of San Bernardino Department of Public Health,	Supervising Environmental Health Specialist	
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Duties

Supervise professional and para-professional and clerical staff in the Community Environmental Health Programs consisting of food and consumer protection, recreational health, housing, massage facilities, and tattoo facilities. Supervise, coordinate, monitor, and evaluate staff in outlying and main offices regarding inspection activities and front counter duties. Write work performance evaluations and disciplinary action and legal activities.

County of San Bernardino Department of Public Health, Environmental Health Specialist III _____

Duties

Performed acting Supervisor duties. Worked with management on budget. Signed Time and Attendance Reports, Provided input for staff of eleven's evaluations. Provided staff training and development. Monitored and coordinated work of Env. Health Specialists. Provided direct supervision to staff on technical matters and issues of legal action. Lead Specialist in Plan Review Program responsible for coordinating 3 regional plan check specialists. Performed special projects, such as contracts. Wrote and implemented policy. Coordinated with city, county, and state agencies on enforcement and standardization issues. Was an active member of several of the State Food Policy Committees. Revised the Program Plan.

County of Riverside, Department of Environmental Health Sanitarian _____

Duties

Land Use Development and Plan Review Specialist. Plan reviewed new and remodeled food facilities for compliance with CA Health & Safety Codes, County Ordinances, and policies. Reviewed Soil Engineer's Percolation Test Reports, and if necessary, wrote correction letters for deficiencies of the Uniform Plumbing Code, or County Waste Disposal Manual. Designed and reviewed residential and commercial subsurface sewage disposal systems. Worked with County Planning Land Division Committee in analyzing Tentative Parcel Maps, Plot Plans, and Subdivision Tracts for approved water source and adequate subsurface sewage disposal systems. Legislative analyst for Director of Environmental Health.

County of Riverside, Department of Environmental Health , Assistant Sanitarian

Duties

Performed official field inspections on food facilities, swimming pools and spas, and Mobile home Parks. Organized and wrote reports evaluating the regulations of the State Health and Safety Codes, and taught proper health and food handling techniques to food facility operators. Investigated food-borne illnesses, and sewage, housing, and water consumer complaints. Performed sewage studies. _____

7. PROFESSIONALLY RELATED LICENSES, CERTIFICATIONS, AND REGISTRATIONS

Please include the dates covered and the state(s)/provinces(s), when applicable.

Type: Registered Environmental Health Specialist, California

Number: 4519

Issued by: State of California

Date Issued: 8 /1980 Date Expires: 12 /2009

Type: Vector Control Certificates

Number: 4 in all, General, Vertebrate, Terrestrial Invertebrate, Mosquito.

Issued by: State of California

Date Issued: 5 /1983 Date Expires:

Type: Certified Pool Operator

Number:

Issued by: National Spa and Pool Foundation

Date Issued: 5 /1992 Date Expires: 5 /2007

Type: Certified ServSafe Instructor

Number:

Issued by: California Restaurant Association

Date Issued: 10 /2002 Date Expires: 10 /2007

Type: Limited Milk Inspector

Number:

Issued by: State of California

Date Issued: 5 /1985 Date Expires:

Type: Sampler and Weigher Licence

Number: 8704

Issued by: State of California

Date Issued: 2 /1990 Date Expires:

8. MEMBERSHIP IN SOCIETIES, ASSOCIATIONS, OR INSTITUTES

Name of Organization

National Environmental Health Association

California Environmental Health Association_____

STANDING COMMITTEES

I am an active member of the Drowning Prevention Network with Loma Linda University, Safe Kids Network, First 5, Children's Network, and numerous City and County Fire Departments which meets monthly to examine and implement ways to prevent drowning and promote awareness in the community.

I am an active member of the CSUSB California State University San Bernardino USDA – HSI Hispanic Services Institutions Grant Project that meets quarterly to evaluate grant applications to rank applicants to allocate grant money for student internships, tuition and books to promote Hispanics in the Environmental Health career field.

I am an active member of the CSUSB California State University San Bernardino Accreditation Committee for recertification of the Environmental Health curriculum at CSUSB with Dr. Lal Mian, professor , and Accreditation staff from around the USA.

I am a member of the CCDEH FTAC Food Technical Advisory Committee which works on charges set from the CCDEH Directors to change, refine, and interpret California Food Code regulations and policy.

I am an active member of the San Bernardino County Unified School District's Food Service Manager's quarterly meetings as a Government Liaison with Environmental Health to consult regarding health inspections, permitting processes, and Health and Safety Regulations.

9. **PROFESSIONAL AND TECHNICAL PUBLICATIONS AUTHORED** (copies may be requested)

Build It Right – It Pays (A plan review guide to submitting food facility plans in San Bernardino County, CA)_____

Foodborne Illness Investigation (A document to coordinate efforts of foodborne illness investigations between
Environmental Health, Public Health, and the Public Health Laboratory)_____

A Comparative Analysis of Food Facility Scores and Complaints (Master's Thesis)_____

10. **CERTIFICATION PROGRAM REPRESENTATION**

Please provide any additional information that you feel is appropriate to help the Nomination Committee better understand your qualifications for representing the Certification Program sector(s) checked under section 3.

My position as Supervising Environmental Health Specialist requires a great amount of consultation with other agencies, such as the State Health Food and Drug Branch, FDA, USDA, CDFA, (CA Department of Food and Agriculture), WQCB, (Water Quality Control Boards), AQMD, (Air Quality Control Board), Building and Safety and Planning county departments, and other southern California counties and cities. This is performed to determine if commercial food facility equipment, mechanical ventilation systems, and building surface materials meet the adequacy of State Health and Safety Codes and guidelines approved by CCDEH.

I am an active member of the CSUSB California State University San Bernardino USDA – HSI (Hispanic Services Institutions) Grant Project that meets quarterly to evaluate grant applications to rank applicants to allocate grant money for student internships, tuition and books to promote Hispanics in the Environmental Health career field. The three Grant Administrators, Dr. Lal Mian, professor, Dr. Joe Lovitt, professor, and myself, an adjunct professor, team together to evaluate that the grant money is being dispersed to the most qualified and deserving applicants, and follow their progress.

I hold a Masters degree in Health Services Administration from Cal State University San Bernardino. The Masters degree encompassed numerous courses in public health administration, accounting, policy and decision-making, and research and writing skills. Much of the course material I utilize on a daily basis in my position as Supervisor in Environmental Health Services.

I often provide service to the public by speaking on various food and consumer protection topics, and have spoken at Loma Linda University International Health Grand Rounds; guest lecturer for Environmental Health topics at Cal State University, San Bernardino; General Telephone Company; the Kiwanis Club; the BPOE; the Southern California Business License Association; private school classes, and various School Districts Nutrition Departments.

Here is a list of some of the presentations and activities I have performed:

2007 Activities

April 4, 2007

I was the Guest Lecturer for the Principles of Environmental Health Class at Cal State University San Bernardino for Dr. Lal Mian, Professor and Program Coordinator for the Environmental Health Science Program.

July, 2007

I researched and created a California Retail Food Code PowerPoint presentation for implementation on the San Bernardino County Environmental Health web site to show changes from the old food regulations titled CURFFL.

September 20, 2007

I was the Guest Lecturer for the Principles of Environmental Health Class at Cal State University San Bernardino for Dr. Lal Mian, Professor and Program Coordinator for the Environmental Health Science Program. I promote steering students' vision to consider careers in the Environmental Health field and provide opportunities to understand the important role Environmental Health plays in preventive public health actions.

October, 2007

I worked on the San Bernardino County mountain wildfires resident return home program, by providing food safety advice and handing out supplies to contain discarded food products in Lake Arrowhead, CA.

2006 Activities

January 25, 2006

Attended the State Medical Waste Committee Meeting on Body Art and Tattoo Facilities in Riverside, CA.

February 7, 2006

I participated in creating a Drowning Prevention Network video on the ABC's of Drowning Prevention for use in educating the public. B for Barriers was my responsibility in conjunction with Loma Linda University Safe Kids Coordinators. time in approving plans submitted by contractors and the public.

April 6, 2006

I was the government liaison for the San Bernardino County Unified School District HACCP Workshop titled, "Implementing the Process Approach to HACCP Principles" for foodservice managers throughout southern California in Riverside, CA. I provided input on County interpretation of the State Health and Safety Code to the Food Service Managers. CERTIFICATE issued.

April 24, 2006

I provided review and comment on a RFP Request for Proposal for Camp Heart Bar with the Probation Department in San Bernardino.

May 11, 2006

CEHA AES, California Environmental Health Association Annual Educational Symposium, attended the food, plan review, and housing seminars, in Anaheim CA. I networked with numerous other county Env. Health Departments. (Continuing Education Units)

May 15, 2006

I was an integral member of the Drowning Prevention Network (DPN) Committee that organized, coordinated, and hosted the DPN Video Premier Gala Event at the Krikorian Theater for top County and City officials and Fire Department personnel and Law Enforcement First Responders in Redlands, CA.

July 17, 2006

I participated in the CCDEH (CA Directors of Env. Health) Recreational Health Committee in Baldwin Park, CA to discuss and implement changes necessary for the State regulations regarding pool design and construction.

August 30, 2006

I participated and assisted coordination of a Drowning Prevention Awareness Media Event with the Rialto Fire Department and City Officials. We had the Sun Newspaper, and TV Channels 2 and 7 in attendance at the Rialto Racquetball Club to draw media and public awareness to children who had drown in the Inland Empire.

October 2, 2006

I was the Guest Lecturer for the Principles of Environmental Health Class at Cal State University San Bernardino for Dr. Lal Mian, Professor and Program Coordinator for the Environmental Health Science Program. I promote steering students' vision to consider careers in the Environmental Health field and provide opportunities to understand the important role Environmental Health plays in preventive public health actions.

December 5, 2006

I was the Guest Speaker at a Food Safety and Food Borne Illness Presentation to Verizon employees to increase their awareness of how they can prevent foodborne illness in their lives, in Upland, CA.

2005 Activities

February 28, 2005

I was the Guest Speaker at a Food Safety, Food Inspection, Proper Grease and Oil Removal, and ABC Grading Presentation hosted by the County of San Bernardino Storm Water Agency for restaurant operators in San Bernardino, CA.

March 14, 2005

I was a Guest Speaker for the topic of, "ABC Grading in Restaurant Inspections" as a Presentation for the Rotary Club members in Fontana, CA.

July 5, 2005

I was the Guest Speaker for the topic of, "Food Safety, It's Your Responsibility", as a Presentation to the YMCA Y-Alliance food handlers at the Redlands YMCA.

October 17, 2005

I was a Guest Speaker regarding the topic of, "ABC Restaurant Grading – One Year Later" to Public Health Managers in San Bernardino County.

November 7, 2005

I was the Guest Speaker for an "Inspection Survival Guide, OIR Violations" Workshop Presentation hosted by the County of San Bernardino Storm Water Agency for restaurant operators at the Chino Community Center, Chino, CA.

2004 Activities

April 1 & 2, 2004

CEHA AES, California Environmental Health Association Annual Educational Symposium, attended the food, plan review, and housing seminars, in Pasadena CA. I networked with numerous other county Env. Health Departments. (Continuing Education Units received)

August 26, 2004

I created this ABC Restaurant Grading PowerPoint Presentation for Food Service Managers and workers' information and provided a presentation and question and answer session in numerous cities throughout the county.

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation to local food service managers and workers at the Fontana Civic Auditorium, Fontana, CA.

September 8, 2004

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation to local food service managers and workers in Loma Linda, CA.

September 10, 2004

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation to local food service managers and workers in the San Bernardino County Museum in Redlands, CA.

September 13 & 14, 2004

I attended the WAFDO Western Association of Food and Drug Officials Conference in San Diego, CA.

November 16, 2004

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation and question and answer session to local McDonald's Managers at the National University in San Bernardino, CA.

November 18, 2004

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation and question and answer session to local Carl Jr.'s Managers in Fontana, CA.

December 13, 2004

I was the Guest Speaker regarding our ABC Restaurant Grading Workshop Presentation and question and answer session to local Denny's Managers in Fontana, CA.

2003 Activities

February 14, 2003

I was a Guest Speaker on the topic of "Food Safety, Sanitation, Foodborne Illnesses, and Epidemiology" to Loma Linda Medical Students working rotation through the Public Health Department in San Bernardino, CA.

February 25, 2003

I was a Featured Speaker on the topic of "Legal Battles: Enforcing Codes for Safety", and conference committee organizer for the San Bernardino County Drowning Prevention Network Conference titled, "Together We Can Make a Difference", in Loma Linda, CA.

April 11, 2003

I was a Guest Speaker on the topic of Food Safety, Sanitation, Foodborne Illnesses, and Epidemiology to Loma Linda Medical Students working rotation through the Public Health Department in San Bernardino, CA.

April 28 & 29, 2003

I presented two Statewide Standardization Training Classroom Modules to Registered Environmental Health Specialists throughout the State on the topics of "Inspection Tools" and "Food Facility Inspection Techniques" with the State of CA Department of Health Services, Food and Drug Branch, in Ontario, CA.

June 9 – 11, 2003

I attended the NEHA AES, National Environmental Health Association Annual Educational Conference, observing food, plan review, and international health sections, in Reno, NV. . I networked with numerous other State Env. Health Departments to learn how their handled Health and Safety regulation issues. (Continuing Education Units received)

June 19, 2003

I was a Guest Speaker on the topics of "Food Sanitation, Health Inspection, and FIRST Food Worker Requirements" Presentation to 90 food handler staff members from the Office on Aging, Nutrition for Seniors, in San Bernardino, CA.

August 15, 2003

I was a Guest Speaker on the topic of Food Safety, Sanitation, Foodborne Illnesses, and Epidemiology to Loma Linda Medical Students working rotation through the Public Health Department in San Bernardino, CA.

September 3, 2003

I attended the CCDEH FTAC (Food Technical Advisory Committee) Meeting to review and revise State raw oyster regulations and mobile food facility guidelines in Baldwin Park, CA.

2002 Activities

February 20, 2002

I coordinated the downlink of an FDA Satellite Broadcast titled, "Personal Safety Training for Field Personnel: Part 1: Conflict Management", with State Food and Drug Officials in San Bernardino, CA.

June 28, 2002

I appeared on Cable TV KCSB TV-Channel 3 program titled, "Inland Empire Alive", with Host Judy Penman discussing "Food Safety and Sanitation Aspects of Food Inspectors" in San Bernardino, CA.

September 11, 2002

I assisted Dr. Matsushima, Professor of Cal Poly Pomona in development and marketing of a Workshop titled, "Public Health Hazards/Risks in the Meat Department" in Pomona, CA.

November 2, 2002

I was a Guest Lecturer on the topics of "Food Safety, Foodborne Illnesses, and Epidemiology" at the Western University of Health Sciences, College of Osteopathic Medicine of the Pacific, in Pomona, CA. (CERTIFICATE Issued)

November 11, 2002

I was a Guest Speaker on the topic of Food Safety, Sanitation, Foodborne Illnesses, and Epidemiology to Loma Linda Medical Students working rotation through the Public Health Department in San Bernardino, CA.

November 14, 2002

I attended the CEHA Update, California Environmental Health Association, Educational Update, titled, "Building Bridges in Environmental Health", regarding the food, plan review, and international health seminars, to network with other Environmental Health Professionals in Anaheim, CA. (Continuing Education Units received)

2001 Activities

March 4, 2001

I was the Guest Speaker for a Presentation of Food Safety Issues at Loma Linda University with their Grand Rounds Forum of medical interns and medical residents in Loma Linda, CA.

November 3 & 4, 2001

I organized, coordinated and implemented the local downlink training and testing of a satellite training course titled, "Communication Skills for Regulators", offered by the FDA, ORA Office of Regulatory Affairs in San Bernardino, CA. CERTIFICATE

November 8, 2001

I was a Guest Lecturer for a Presentation regarding Food Safety and Foodborne Illness to 90 medical students of Osteopathy at Western University of Health Services, College of Osteopathic Medicine of the Pacific, in Pomona, CA. CERTIFICATE

2000 Activities

March 9, 2000

I attended a USDA Retail Meat program Workshop Meeting # 2 to network and submit ideas for implementation with Federal and State Meat Officials in Sacramento, CA.

July - August, 2000

I was a member of a FDA team of Lecturers Presenting an 8-week course regarding Food Safety to FIBR (Food Industry Business Roundtable). The course encompassed HACCP concepts (Hazard Analysis Critical Control Points) addressing industry representatives of Southern CA Food Processors in Los Angeles, CA. CERTIFICATE

1999 Activities

January 21, 1999

I coordinated and implemented training for "Cooking and Cooling", a satellite video teleconference presented by AFDO, USDA, and the FDA, in San Bernardino, CA. CERTIFICATE

February 4, 1999

I was the Guest Speaker for Ward B – County Hospital, on 'Food Sanitation Training' for teenage inmates, in San Bernardino, CA.

March 11, 1999

I was the Guest Speaker for the Southern California Business License Officials on "Coordinated Efforts with Environmental Health", with Phyllis Hebbard, in Chino, CA.

March 16, 17, and 18, 1999

I coordinated and implemented training for a "Foodborne Illness Investigation Workshop", 3 day satellite video teleconference presented by the FDA, in San Bernardino, CA. CERTIFICATE

March 25, 1999

I attended the ANCHO meeting to discuss retail and wholesale food inspection coordination with local and state officials, in Oakland, CA.

April 15 and 16, 1999

I attended the CEHA AES, California Environmental Health Association, Annual Educational Symposium, attended the food, plan review, and international health sections, to network with other County Env. Health Professionals in San Diego, CA. (Continuing Education Units)

May 3, 1999

I was the Guest Speaker on "Food Handler and Sanitation Training" for the Ontario/Montclair Unified School District food service managers and workers, in Ontario, CA.

May 12, 1999

I was the Guest Lecturer for the CSUSB Health Science Program's Foodborne Illness Course, on the topic of "Food Regulations" Class to discuss "CURFFL Laws, Codes and Plan Review activities of Environmental Health" at California State University, San Bernardino, CA.

June 16 and 17, 1999

I coordinated and implemented training titled, "Traceback of Produce", a satellite video teleconference, presented by the FDA, in San Bernardino, CA.

September 29, 1999

I coordinated and implemented staff training on the topic of "Seafood Safety Training" presented by Mas Hori of the State Department of Health Services, in San Bernardino, CA.

October 1, 1999

I worked on the Registration Committee for the CEHA Update, sponsored by Citrus Chapter, attended food and international health sections, and networked with other County Env. Health Professionals in Palm Springs, CA.

1998 Activities

January 14, 1998

I coordinated and implemented training on the topic of "AB 396 CURFFL Training", presented by Chris Wogee of the State Department of Health Services, in Riverside, CA. CERTIFICATE

March 19, 1998

I coordinated and implemented staff training on the topic of "Emerging Pathogens and E. coli in Ground Beef", a satellite video teleconference presented by the USDA, in San Bernardino, CA.

April 16, 1998

I was the Guest Speaker on "Food Protection with the Environmental Health Program" for the International Health Program at Loma Linda University, in Loma Linda, CA.

June 28 to July 1, 1998

National Environmental Health Association (NEHA) Annual Educational Conference (AEC), attended food, plan review, and land use sections, and networked with other State EHS Professionals in Las Vegas, NV.

July 28, 1998

I was the Guest Speaker for the Kiwanis Club on the topic of "The Role of the Environmental Health Department and Foodborne Illness", in San Bernardino, CA.

November 3, 1998

I developed, coordinated, moderated, and implemented training on the topic of "Foodborne Illness Workshop", sponsored by Citrus Chapter, CEHA, with speakers from the State Dept. of Health Services in Sacramento, and from the food Industry, in Rancho Cucamonga, CA.

I also wrote a Foodborne Illness Inspection Procedure Manual for this event. CERTIFICATE.

1997 Activities

January 10, 1997

I coordinated and implemented training on the topic "Managing Controversial Public Projects", a satellite video teleconference, in San Bernardino, CA.

February 3-7, 1997

I coordinated weeklong training for new FDA inspector Elizabeth Pierce with regional food staff throughout the county.

March 19, 1997

I coordinated and implemented training on the topic of "Water Protection", a satellite video teleconference offered by the EPA, in San Bernardino, CA.

March 21, 1997

I attended the "1997 West Coast Conference of ASQC/FDC, FDA, and State FDB", to network with speakers on topics of current food issues, in Anaheim, CA.

April 17 and 18, 1997

I worked on a PowerPoint Presentation for the Food Section with Richard Sanchez, for the 1997 CEHA Annual Educational Symposium (AES), in Los Angeles, CA.

June 5, 1997

I was the Guest Speaker on the topic of "Food, Bacteria, and Sanitation" at the Sacred Heart School's Cooking Class, in Redlands, CA.

June 16, 1997

I was the Guest Speaker on the topic of "Proper Food Handling and Foodborne Illness" to AT&T employees, in San Bernardino, CA.

September 22, October 13, and October 22, 1997

I was the Guest Speaker on the topic of "Proper Food Handling Techniques" for the Colton Unified School District food service workers, with other regional food staff, in Colton, CA.

October 29, 1997

I coordinated and implemented training for a "Shellfish Seminar", with speaker Mas Hori, the Seafood Retail Specialist for the State Department of Health Services, FDB, in San Bernardino, CA. CERTIFICATE

December 4, 1997

I attended the Tobacco Use Reduction Now (TURN) Interactive Training on new laws and implementation, with speaker Michelle Jacknik, of Public Health, in San Bernardino, CA.

December 22, 1997

I was videotaped performing two food facility inspections for a Cable TV segment with Jerry Eaves, Board of Supervisors, for a public awareness segment on the topic of "Food Facility Inspections and Sanitation", in San Bernardino, CA.

(and more in past years if needed)_____

I understand this application is a voluntary request to NSF to review my qualifications for approval as a Certification Council member in accordance with their established requirements.

I certify that all the information contained in this application is correct to the best of my knowledge and I understand that any false statement or misrepresentation on this application may result in the denial or revocation of any NSF approval.

Applicant's Signature Debora K. Leuer_____

Date April 28, 21008_____

November 16, 2006

NSF International

Certification Policies for Beverage Quality Programs



www.nsf.org

NSF International, an independent, not-for-profit, non-governmental organization, is dedicated to being the leading global provider of public health and safety-based risk management solutions while serving the interests of all stakeholders.

These Policies are subject to revision.
Contact NSF to confirm this revision is current.

Users of these Policies may request clarifications and interpretations, or propose revisions, by contacting:

General Manager, Beverage Quality
c/o NSF International
789 North Dixboro Road, P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109 E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF International
Certification Policies

Beverage Quality Programs

Developer
NSF International

Adopted
NSF International

Prepared by
NSF's Beverage Quality Program

Recommended for Adoption by
The NSF Certification Council

Adopted by
NSF International

Revisions to Program-Specific Policies
February 2006
November 2006
xx 2008

Revisions to General Policies
March 2006
March 2008

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NSF International
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to these Certification Policies, please reference the designation Certification Policies for Beverage Quality Program.

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SECTION II. PROGRAM-SPECIFIC POLICIES FOR BEVERAGE QUALITY CERTIFICATION

INTRODUCTION

The NSF Beverage Quality Certification Program verifies conformity to food safety & quality best practices and the finished product integrity for bottled water and beverage facilities.

As part of the authorization to use the Certification Mark, the bottling facility agrees to abide by the policies specified herein. Section I specifies the general policies applicable to every product Certified by NSF as meeting the appropriate NSF standard/criteria, another national consensus standard, or government regulation or specification. The general policies include (among other requirements) provisions relating to audits, testing, records, complaints, corrective action/enforcement, and appeals (see Table of Contents). Section II specifies policies related to issues such as product designation, annual source/product testing, test reports, and retesting.

CERTIFICATION PROCESS REQUIREMENTS BOTTLED WATERS AND NATURAL MINERAL WATERS

Process Steps

1. Finished product water quality analysis
2. Initial audit of bottling facility
3. Customer submission of corrective action for nonconformance items
4. NSF approval of corrective action for nonconformance items
5. Label review
6. Grant NSF Certification
7. Satisfaction of annual audit and finished product water quality testing requirements

CERTIFICATION PROCESS REQUIREMENTS BEVERAGES

Process Steps

1. NSF Toxicological review of beverage ingredients
2. Ingredient water quality analysis
3. Initial audit of bottling facility
4. Customer submission of corrective action for nonconformance items
5. NSF approval of corrective action for nonconformance items
6. Label review
7. Grant NSF Certification
8. Satisfaction of annual audit and ingredient water quality testing requirements

Scope of Products:

The scope of this program addresses the following types of products:

- Bottled Waters and Natural Mineral Waters
- Beverages

DEFINITIONS

Authorized Registered Formulation -	The formulation on file that NSF has authorized for use by the manufacturer to produce Certified Products.
Beverages -	Any non-alcoholic, non-dairy, sweetened or unsweetened drink including: <ul style="list-style-type: none">• Flavored non-carbonated / still beverages (including all flavored waters)• Flavored carbonated / sparkling beverages• Tea beverages
Public Water System (PWS) -	Any water system which provides water to at least 15 service connections or 25 people for at least 60 days annually.
Source Water -	Water in its natural state, prior to any treatment for drinking.

REFERENCES

The following documents contain requirements that, by reference in this text, constitute requirements of this Policy. At the time of publication, the indicated editions were valid. All of the documents are subject to revision and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below:

Codex Alimentarius, Codex Stan 108 – 1981, Rev, 1 - 1997 – Codex Standard for Natural Mineral Waters¹

Codex Alimentarius, Codex Stan 22702001 – General Standard for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)¹

The European Union Directive(s) (EU-NMW) – Natural Mineral Waters: 80/777/EEC², 96/70/EC³, and 2003/40/EC⁴.

The European Union Directive(s) (EU-SPW) – Spring Waters: 80/777/EEC², 96/70/EC³, 98/83/EC⁵, and 2003/40/EC⁴

The European Union Directive(s) (EU-TRW) – Treated Waters: 98/83/EC⁵

ISO/IEC 17025:2005⁶

The United States Food and Drug Administration (USFDA), Code of Federal Regulations – Beverages and Bottled Water: Chapter I, Title 21, Part 165, Subpart B, Section 165.110⁷

WHO - World Health Organization (WHO) Guidelines for Drinking-water Quality, 3rd Ed⁸

¹ http://www.codexalimentarius.net/web/index_en.jsp.

² <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31980L0777:EN:HTML>

³ <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31996L0070:EN:HTML>

⁴ http://eur-lex.europa.eu/pri/en/oj/dat/2003/L_126/L_12620030522en00340039.pdf

⁵ <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=CELEX:31998L0083:EN:NOT>

⁶ http://www.iso.org/iso/catalogue_detail?csnumber=39883

⁷ <http://www.cfsan.fda.gov/~lrd/FCF165.html>

⁸ http://www.who.int/water_sanitation_health/dwq/gdwq3rev/en/

MARKING

PP – 1. NSF Certification Marks for bottled waters & natural mineral waters and beverages

Unless otherwise authorized by NSF, all Certified Products shall bear the NSF Mark.

For products certified to only USFDA requirements, the NSF Mark shall appear on the Product label in one of the following ways:



For products certified to only EU requirements, the NSF Mark shall appear on the Product label in one of the following ways:



For products certified to both USFDA and EU requirements, the NSF Mark shall appear on the Product label in one of the following ways:



All alternate marking methods for NSF Beverage Quality Certification shall be reviewed and authorized in writing by NSF prior to use.

At minimum, the Product label shall contain the following information to aid traceability for NSF listings and recall

- Product name (i. e., trade name);
- Product Type/Flavor; and
- Production location, if more than one facility produces the listed product

OFFICIAL LISTING

PP –2. Listing format

The Official Listings for NSF Certified bottled waters and beverages shall include the following:

- Company name and address;
- Production location (city/state; province/country; or other identification that is traceable to the production facility and acceptable to NSF);
- Product Category: Either Bottled Waters and Natural Mineral Waters or Beverages;
- Product name (i. e., trade name);
- Product Type/Flavor; and
- Water Quality Analysis: EU-TRW / EU-SPW / EU-NMW / USFDA / WHO

AUDITS

PP – 4. Audit Requirements

All NSF Certified facilities shall comply with audit requirements set forth in the NSF International Beverage Quality Program: Beverage Audit Requirements Document, and the Beverage Audit Tool, as amended.

PP – 5. Audit Requirements – Reciprocity with SQF and BRC Certification programs

NSF International may grant reciprocal acceptance to the following Global Food Safety Initiative (GFSI) programs, if certification was performed by NSF, for certain audit requirements:

- Safe Quality Food (SQF) 2000 Level 2 or Higher
- British Retail Consortium (BRC): Food Standard

Additionally, NSF shall require the addition of a bottled water and/or beverage audit module to either the SQF or BRC programs.

PP – 6. Audit Frequency – Bottling Facilities and Water Source Location(s)

At minimum, the bottling facility and each source water location(s) for NSF Certified Products shall submit to one audit each calendar year. NSF reserves the right to conduct additional audits to monitor compliance with all NSF requirements. Public Water Supplies may be exempt from the source water location(s) audit requirement.

It is the responsibility of the Company to provide access to any source water location(s) at the time of the audit. The Company may petition NSF for an exemption from the water source location audit requirement. Exemption from the requirement shall be at the discretion of NSF.

BEVERAGE INGREDIENTS – PRODUCT INFORMATION

PP – 7. Confidential Ingredient, Compound, and Product Formulation Information

The Company or its suppliers shall submit complete formulation information for each Product and or Product Type/Flavor submitted for evaluation and Certification on NSF provided forms, including:

- Supplier – company name and location;
- Chemical descriptions;
- Trade designations;
- Use levels;
- Regulatory compliance of ingredients;
- Certification statements from suppliers; and
- Processing Method(s)

Formulation information shall be reviewed by NSF. A copy of the approved Authorized Registered Formulation (ARF) shall be made available to the Company. The Registered formulation shall be maintained at each production facility and made available to NSF during audits. Only those specific sources of ingredients and use levels appearing on the ARF are authorized for use.

All modifications to the ARF, as identified in the above section, shall be submitted to NSF for review and acceptance prior to implementation of the change by the Company.

WATER QUALITY ANALYSIS

PP – 8. Testing Laboratories

All testing as specified in PP -9 through PP – 11 shall be conducted by NSF International or NSF approved laboratory. **Competent?**

General testing, other than specified in PP – 9 through PP – 11, shall be tested by an competent laboratory evaluated by NSF.

PP – 9. Bottled waters and natural mineral water quality analysis requirements

Each Finished Product type shall be tested annually to one or more of the following requirements: WHO, EU-TRW, EU-SPW, EU-NMW, or USFDA. ~~Test reports shall be maintained at each production facility, and made available to NSF during audits.~~

PP – 10. Beverage ingredient water quality analysis requirements

Ingredient water samples shall be tested annually to one or more of the following requirements: WHO, EU-TRW, EU-SPW, EU-NMW, or USFDA. ~~Test reports shall be maintained at each production facility, and made available to NSF during audits.~~ Beverage ingredient water processed using the identical water processing methods for the facility's NSF Certified water may be exempt from this requirement.

PP – 11. Beverage finished product testing requirements – microbiology

Each beverage product type shall be tested quarterly for the following organisms:

Total Coliform <1 Colony Forming Unit (CFU) per 100ml;

Generic E. coli <1 CFU per 100ml;

Total Plate Count (TPC) – Facility internal benchmarks;

Yeasts – Facility internal benchmarks; and

Molds – Facility internal benchmarks.

PP – 12. Retesting

Retesting shall be required when an applicable maximum concentration limit as set forth in the water quality analysis section is exceeded. The Company shall be responsible for all costs associated with resampling and reanalysis.

SPECIAL POLICIES

PP – 13. NSF Certified Source Water(s)

NSF Certified Source Water(s) shall comply with the following program policies:

- Audit requirements set forth in the NSF International Beverage Quality Program: Beverage Audit Requirements Document, and Audit Tool
- Audit frequency shall be in accordance with PP – 6.
- All source water(s) shall comply with water quality analysis requirements set forth in PP - 9.

NSF International Certification Guideline for Athletic Banned Substances

NSF 306 – 06 Certification Guideline
May 10, 2006



NSF International, an independent, not-for-profit, non-governmental organization, is dedicated to being the leading global provider of public health and safety-based risk management solutions while serving the interests of all stakeholders.

This Guideline is subject to revision.
Contact NSF to confirm this revision is current.

Users of this Guideline may request clarifications and interpretations, or propose revisions by contacting:

General Manager, Dietary Supplements
c/o NSF International
789 North Dixboro Road
P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010
Telex: 753215 NSF INTL
FAX: (734) 769-0109 E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF International
Certification Guideline —

Athletic Banned Substances

Guideline Developer
NSF International

Adopted by
NSF International

Annex A (normative)

Prohibited substance list

Substances on this list may be modified based on continued method expansion and validation. In addition, changes may be made to reflect updates in the prohibited substance lists of applicable athletic associations.

Prohibited substance list

Stimulants (20 ng/g) ^{Note 1}		
amfepramone (diethylpropion)	fenfluramine	phentermine
amphetamine	mephentermine	phendimetrazine
benzphetamine	methamphetamine	phenmetrazine
p-chloroamphetamine	methylenedioxymphetamine	phenylpropanolamine
cocaine	methylenedioxymethamphetamine	propylhexedrine
ephedrine	methylephedrine	pseudoephedrine
ethylamphetamine	methylphenidate	selegiline (deprenyl)
famprofazone	modafinil	synephrine
fencamfamin	pemoline	
Narcotics (20 ng/g) ^{Note 1}		
codeine	morphine	phencyclidine (PCP)
marijuana (delta-9-THC)		
Steroids (10-50 ng/g) ^{Note 1}		
5 α -androstane-3 α ,17 α -diol	dehydroepiandrosterone (DHEA)	mibolerone
5 α -androstane-3 α ,17 β -diol	dihydrotestosterone (stanolone)	nandrolone
5 α -androstane-3 β ,17 α -diol	drostanolone	19-norandrostenedione (new)
5 α -androstane-3 β ,17 β -diol	ethylestrenol	19-norandrosterone
androstenediol	fluoxymesterone	norclostebol
androstenedione	gestrinone	norethandrolone
5-androstenedione	4-hydroxytestosterone	oxandrolone
bolandiol (19-norandrostenediol)	17-hydroxyprogesterone	oxymesterone
bolasterone	mestanolone	oxymetholone
boldenone	mesterolone	stanozolol
boldione (androstadienedione)	methandienone	testosterone
calusterone	methandiol	trenbolone
clostebol	methenolone	
danazol	methyltestosterone	
Diuretics (20-40 ng/g) ^{Note 1}		
acetazolamide	ethacrynic acid	quinethazone
amiloride	furosemide	spironolactone
bendroflumethiazide	hydrochlorothiazide	triamterene
benzthiazide	hydroflumethiazide	trichloromethiazide

Prohibited substance list

Diuretics (20-40 ng/g) ^{Note 1}		
bumetanide	methylclothiazide	
chlorthiazide	metolazone	
cyclothiazide	polythiazide	
Beta-2 Agonists (20 ng/g) ^{Note 1}		
clenbuterol	salbutamol	terbutaline
formoterol	salmeterol	
Masking agents (20 ng/g) ^{Note 1}		
epitestosterone	probenecid	
^{Note 1} – Suggested detection limits are based on available methodology and sample matrix. Efforts will be made to achieve the lowest detection limits feasible, however, it may be necessary to modify detection limits for specific matrices. When analysis of the finished product does not allow for the achievement of the detection level necessary to ensure the protection of an athlete, a human exposure feeding study may be performed followed by analysis of the urine. If this option is taken, the detection limits in the urine sample shall meet World Anti-Doping Agency requirements.		

Annex A
(normative)

Prohibited Substances Included in Analytical Test Method

Substances on this list may be modified based on continued method expansion and validation. In addition, changes may be made to reflect updates in the prohibited substance lists of applicable athletic associations.

Stimulants (10 ng/g) ^{Note 1}

6-Amino-2-methyl-heptanol	Fenfluramine	Phentermine
Amfepramone (Diethylpropion)	Mephentermine	Phendimetrazine
Amphetamine	Methamphetamine	Phenmetrazine
Benzphetamine	Methylenedioxymphetamine	Phenylpropanolamine
p-Chloroamphetamine	Methylenedioxymphetamine	Propylhexedrine
Cocaine	Methylephedrine	Pseudoephedrine
Ephedrine	Methylphenidate	Selegiline (Deprenyl)
Ethylamphetamine	Modafinil	Strychnine
Famprofazone	Octopamine	Synephrine
Fencamfamine	Pemoline	-

Narcotics (10 ng/g) ^{Note 1}

Codeine	Morphine	-
Marijuana (delta-9-THC)	Phencyclidine (PCP)	-

Anabolic Agents (10 ng/g) ^{Note 1}

Androstenediol	4-Androsten-3 α , 17 β -diol	Boldenone
5 α -Androstan-3 α , 17 α -diol	4-Androsten-3 β , 17 α -diol	Boldione (Androstadienedione)
5 α -Androstan-3 α , 17 β -diol	5-Androsten-3, 17-dione	Calusterone
5 α -Androstan-3 β , 17 α -diol	5-Androsten-3 β , 17 α -diol	Clostebol
5 α -Androstan-3 β , 17 β -diol	Androstenediol	Danazol
1-Androstendiol	Androstenedione	Dehydroepiandrosterone (DHEA)
1-Androstendione	4-Androstenedione	Dihydrotestosterone (Stanolone)
4-Androstenediol	Androsterone	Drostanolone
4-Androstenedione	Bolandioli (19-Norandrostenediol)	Ethylestrenol
4-Androsten-3,6, 17-trione	Bolasterone	Fluoxymesterone

Anabolic Agents (10 ng/g) (cont.) ^{Note 1}

Gestrinone	Methyltestosterone	Oxymetholone
4-Hydroxytestosterone	Mibolerone	Progesterone
17-Hydroxyprogesterone	Nandrolone	Stanozolol
Mestanolone	19-Norandrostenedione	1-Testosterone
Mesterolone	19-Norandrosterone	Testosterone
Methandienone	Norclostebol	Tibolone
Methandiol	Norethandrolone	Trenbolone
Methenolone	Oxandrolone	Zeranol(alpha-Zearalanol)
Methylnortestosterone	Oxymesterone	-

Diuretics (20 ng/g) ^{Note 1}

Acetazolamide	Cyclothiazide	Metolazone
Amiloride	Ethacrynic Acid	Polythiazide
Bendroflumethiazide	Furosemide	Quinethazone
Benzthiazide	Hydrochlorothiazide	Spironolactone
Bumetanide	Hydroflumethiazide	Triamterene
Chlorthalidone	Indapamide	Trichloromethiazide
Chlorthiazide	Methylchlorthiazide	-

Beta-2 Agonists (10 ng/g) ^{Note 1}

Clenbuterol	Salbutamol	Terbutaline
Formoterol	Salmeterol	-

Masking agents (10 ng/g) ^{Note 1}

Epitestosterone	Probenecid	-
Finasteride	-	-

Hormone Antagonists (10 ng/g) ^{Note 1}

Clomiphene	Fulvestrant	-
Cyclofenil	Tamoxifen	-

Note 1 Suggested detection limits are based on available methodology and sample matrix. Efforts will be made to achieve the lowest detection limits feasible, however, it may be necessary to modify detection limits for specific matrices. When analysis of the finished product does not allow for the achievement of the detection level necessary to ensure the protection of an athlete, a human exposure feeding study may be performed followed by analysis of the urine. If this option is taken, the detection limits in the urine sample shall meet World Anti-Doping Agency requirements.

Annex C
(normative)

**Dietary Supplement & Functional Food Ingredient Supplier
Affidavit/Declaration/Verification**

I, _____ [Name], _____ [Title] of _____ ["Company"], make this Affidavit/Declaration/Verification on behalf of _____ [Company Name].

1. Company is an ingredient supplier to Finished Product Dietary Supplement & Functional Foods Manufacturers. (~~"Manufacturers"~~).
- ~~2. Manufacturers are voluntarily participating in the NSF International Athletic Banned Substance Certification Program (the "Program").~~
32. Company understands and acknowledges that Manufacturers participating in the Program are PROHIBITED from receiving, warehousing, producing, holding, purchasing, and having certain substances or ingredients as set forth on the prohibited substances list described in item 3 below. ~~and having certain substances or ingredient as set forth on the "Lists" described in paragraph 4 below.~~
43. Company has received, read, and reviewed the following documents: (a) ~~annex~~ Annex A of NSF 306-Certification Guideline for Athletic Banned Substances; (b) NFL/NFLPA Banned Substances List; and (c) current World Anti-Doping Agency ("WADA") Prohibited List. ~~; and (d) the list of Prohibited Substances attached hereto (collectively, the "Lists").~~
54. Company does not currently produce, warehouse, hold, or purchase any substances contained on the Lists (~~"Company's Practices"~~). lists described in item 3. If a company does have any substances on the lists described in item 3 in their facility, these must be disclosed to NSF International, and appropriate engineering controls must be in place to keep substances segregated to prevent cross-contamination. NSF International will determine if effective controls are in place.
65. Company shall immediately notify NSF International in writing of any change in Company's Practices.
76. Upon receipt, Company shall immediately read and review any future updates to the Lists prohibited substances list that may be amended from time-to-time (~~"Updated Lists"~~), shall immediately inform NSF International in writing whether such Updated Lists affect Company's Practices, and shall execute the necessary document(s) requested from NSF International to ensure that Company's Practices conform to the Updated Lists.
87. Company shall permit NSF International to conduct annual audits of Company's facility (or facilities) during Company's normal business hours, on dates selected by NSF International.

I agree to the foregoing, and declare under penalty of perjury the foregoing is true and correct.

On Behalf of **Full** Company **Name**

Dated: _____

Signature and Title

Signed and Sworn to Before Me, this ____
Day of _____ 20____
State of _____
Acting in Country of _____

Full Company Name-Printed Name and Title

Company Address

_____, Notary Public

My Commission Expires: _____

Company Telephone Number and Email

~~(Must be Notarized to be acceptable)~~ Valid only when notarized)

PROHIBITED SUBSTANCES

~~"The List"~~**1. Anabolic androgenic steroids (AAS)**

- 1.1. 17-hydroxypregnenedione
- 1.2. 17-hydroxyprogesterone
- 1.3. 18-a-homo-17B-hydroxyestr-4-en-3-one
- 1.4. 19-norandrostenediol (Bolandiol)
- 1.5. 19-norandrostenedione
- 1.6. 19-Nortestosterone (Nandrolone)
- 1.7. 1-testosterone
- 1.8. 4-hydroxytestosterone
- 1.9. Androst-1-ene-3,17-diol
- 1.10. Androst-1-ene-3,17-dione
- 1.11. Androstenediol
- 1.12. Androstenedione
- 1.13. Bolasterone
- 1.14. Boldenone (1,4-androstadiene-3-one,17b-ol)
- 1.15. Boldione (1,4-androstadiene-3,17-dione)
- 1.16. Calusterone
- 1.17. Clostebol
- 1.18. Danazol
- 1.19. Dehydrochloromethyltestosterone
- 1.20. Dehydroepiandrosterone
- 1.21. Dihydrotestosterone
- 1.22. Drostanolone (dromostanolone)
- 1.23. Ethylestrenol
- 1.24. Fluoxymesterone
- 1.25. Formebolone (17-alpha-methyl-2-carboxaldehyde-androsta-1, 4-dien-3-one-11alpha,17b-diol)
- 1.26. Furazabol
- 1.27. Gestrinone
- 1.28. Mestanolone (methylandrostanolone)
- 1.29. Mesterolone
- 1.30. Methandienone (methandrostenolone)
- 1.31. Methandriol
- 1.32. Methenolone (metenolone)
- 1.33. Methyldienolone (17a-methyl-17b-hydroxyestra-4,9(10)dien-3-one)
- 1.34. Norbolethone ((17a)-(±)-13-ethyl-17-hydroxy-18,19-dinor-pregn-4-en-3-one)
- 1.35. Norclostebol (4-estren-4-chloro-17β-ol-3-one)
- 1.36. Nordrolone
- 1.37. Norethandrolone
- 1.38. Oxabolone (4-hydroxy-19-nortestosterone)
- 1.39. Oxandrolone
- 1.40. Oxymesterone
- 1.41. Oxymetholone
- 1.42. Progesterone
- 1.43. Quinbolone
- 1.44. Stanozolol
- 1.45. Stenbolone
- 1.46. Testosterone
- 1.47. Tetrahydrogestrinone (THG)
- 1.48. Trenbolone
- 1.49. Zeranol
- 1.50. Zilpaterol

2. Hormones and related substances

- 2.1. Animal growth hormone
- 2.2. Corticotrophins
- 2.3. Erythropoietin (EPO)
- 2.4. hCG (chorionic gonadotrophin)
- 2.5. hGH (growth hormone)
- 2.6. IGF-1 (insulin-like growth factor)
- 2.7. Insulin
- 2.8. LH (pituitary and synthetic gonadotrophins)
- 2.9. MCF's (mechano growth factors)

3. Beta 2 agonists

- 3.1. Clenbuterol
- 3.2. Formoterol
- 3.3. Salbutamol
- 3.4. Salmeterol
- 3.5. Terbutaline

4. Agents with anti-estrogenic activity

- 4.1. Aminoglutethimide
- 4.2. Anastrozole
- 4.3. Clomiphene
- 4.4. Cyclofenil
- 4.5. Exemestane
- 4.6. Formestane
- 4.7. Fulvestrant
- 4.8. Letrozole
- 4.9. Raloxifene
- 4.10. Tamoxifen
- 4.11. Testolactone
- 4.12. Toremifene

5. Diuretics and other masking agents

- 5.1. Acetazolamide
- 5.2. Amiloride
- 5.3. Bendroflumethiazide
- 5.4. Benzthiazide
- 5.5. Bumetanide
- 5.6. Canrenone
- 5.7. Chlorthalidone
- 5.8. Cyclothiazide
- 5.9. Ethacrynic Acid
- 5.10. Furosemide
- 5.11. Hydrochlorothiazide
- 5.12. Hydroflumethiazide
- 5.13. Indapamide
- 5.14. Methyclothiazide
- 5.15. Metolazone
- 5.16. Polythiazide
- 5.17. Quinethazone
- 5.18. Spironolactone

5.19. Triameterene

Diuretics and other masking agents

- 5.20. Trichlormethiazide
- 5.21. Probenecid
- 5.22. Epitestosterone
- 5.23. Finasteride
- 5.24. Dutasteride
- 5.25. Albumin
- 5.26. Dextran
- 5.27. Hydroxyethyl starch

6. Stimulants

- 6.1. Adrafinil
- 6.2. Amfepramone
- 6.3. Amiphenazole
- 6.4. Amphetamine
- 6.5. Amphetaminil
- 6.6. Benzphetamine
- 6.7. Bromantan
- 6.8. Carphedon
- 6.9. Cathine
- 6.10. Chloroamphetamine
- 6.11. Clobenzorex
- 6.12. Cocaine
- 6.13. Dimethylamphetamine
- 6.14. Ephedrine
- 6.15. Etilamphetamine
- 6.16. Etilefrine
- 6.17. Famprofazone
- 6.18. Fencamine
- 6.19. Fencamfamin
- 6.20. Fenetylline
- 6.21. Fenfluramine
- 6.22. Fenproporex
- 6.23. Furfenorex
- 6.24. Mefenorex
- 6.25. Mephentermine
- 6.26. Mesocarb
- 6.27. Methamphetamine
- 6.28. Methylenedioxymphetamine
- 6.29. Methylenedioxymethamphetamine
- 6.30. Methylephedrine
- 6.31. Methylphenidate
- 6.32. Modafinil
- 6.33. Nikethamide
- 6.34. Norfenfluramine
- 6.35. Parahydroxyamphetamine
- 6.36. Pemoline
- 6.37. Phendimetrazine
- 6.38. Phenmetrazine
- 6.39. Phentermine
- 6.40. Phenylpropanalamine
- 6.41. Prolintane

Stimulants

- 6.42. Propylhexedrine
- 6.43. Pseudoephedrine
- 6.44. Selegiline
- 6.45. Strychnine
- 6.46. Synephrine

7. Narcotics

- 7.1. Buprenorphine
- 7.2. Codeine
- 7.3. Dextromoramide
- 7.4. Diamorphine (heroin)
- 7.5. Fentanyl (and its derivatives)
- 7.6. Hydromorphone
- 7.7. Marijuana
- 7.8. Methadone
- 7.9. Morphine
- 7.10. Oxycodone
- 7.11. Oxymorphone
- 7.12. Pentazocine
- 7.13. Pethidine
- 7.14. Phencyclidine (PCP)

8. Beta blockers

- 8.1. Acebutolol
- 8.2. Alprenolol
- 8.3. Atenolol
- 8.4. Betaxolol
- 8.5. Bisoprolol
- 8.6. Bunolol
- 8.7. Carteolol
- 8.8. Carvedilol
- 8.9. Celiprolol
- 8.10. Esmolol
- 8.11. Labetalol
- 8.12. Levobunolol
- 8.13. Metipranolol
- 8.14. Nadolol
- 8.15. Oxprenolol
- 8.16. Pindolol
- 8.17. Propranolol
- 8.18. Sotalol
- 8.19. Timolol

Annex D
(normative)

**Dietary Supplement & Functional Food Manufacturer
Affidavit/Declaration/Verification**

I, _____ [Name], _____ [Title]
of _____ ["Manufacturer"], make this
Affidavit/Declaration/Verification on behalf of _____ [Company Name]
Manufacturer.

1. Manufacturer is a Finished Product Dietary Supplement & Functional Foods Manufacturer that is voluntarily participating or working with a company that is voluntarily participating in the NSF International ~~Athletic Banned Substance Certification~~ **Certified for Sport™** Program (the "Program").
2. Manufacturer understands and acknowledges that it is PROHIBITED from receiving, warehousing, producing, holding, purchasing and having certain substances or ingredients as set forth on the ~~"Lists" described in paragraph 3 below~~ **prohibited substances lists described in item number 3 below.**
3. Manufacturer has received, read, and reviewed the following documents: (a) ~~annex~~ **Annex A** of NSF 306-Certification Guideline for Athletic Banned Substances; (b) NFL/NFLPA Banned Substances List; **and** (c) current World Anti-Doping Agency ("WADA") Prohibited List; ~~and (d) the list of Prohibited Substances attached hereto (collectively, the "Lists").~~
4. ~~Manufacturer does not currently produce, warehouse, hold, or purchase any substances contained on the Lists ("Manufacturer's Practices").~~
54. Manufacturer shall immediately notify NSF International in writing of any change in Manufacturer's Practices.
65. Upon receipt, Manufacturer shall immediately read and review any future updates to the Lists that may be amended from time-to-time (~~"Updated Lists"~~), shall immediately inform NSF International in writing whether such Updated Lists affect Manufacturer's Practices, and shall execute the necessary document(s) requested from NSF International to ensure that Manufacturer's Practices conform to the Updated Lists.
76. Manufacturer shall immediately notify NSF International if it changes ingredient suppliers or if Manufacturer learns that its ingredient suppliers have changed their practices with respect to the substances or ingredients contained on the ~~Lists~~ **prohibited substances list**. Manufacturer shall assist NSF International in obtaining all documents requested from such ingredient suppliers, including obtaining affidavits about practices, substances and ingredients from the ingredient suppliers.
87. Manufacturer shall comply with all other policies, guidelines and contracts governing the Program, as may be amended ~~from time to time~~ **at any time.**

I agree to the foregoing, and declare under penalty of perjury the foregoing is true and correct.

On Behalf of Manufacturer

Dated: _____

Signed and Sworn to Before Me, this _____

Day of _____ 20____

State of _____

Acting in Country of _____

_____, Notary Public

Signature and Title

~~Full Company Name~~ **Printed Name and Title**

Company Address

My Commission Expires: _____
_____ Company Telephone Number and Email
~~(Must be Notarized to be acceptable)~~ Valid only when notarized)

PROHIBITED SUBSTANCES
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SECTION II. PROGRAM-SPECIFIC POLICIES FOR SUSTAINABLE PRODUCTS

INTRODUCTION

NSF's Certification Policies for Sustainable Products are intended to cover the certification of products tested to NSF and other recognized product sustainability standards. Standards used as the basis for this program include the following:

- NSF/ANSI 140 Sustainable Carpet Assessment
- Draft Standard for Trial Use NSF 332 Sustainability Assessment Standard for Resilient Floor Coverings
- Draft NSF 336 Assessment of Sustainable Commercial Furnishings Fabric
- Draft BIFMA Sustainability Assessment Standard

These policies are also intended to support NSF services related to establishment of documentation for submittal as credit under the Innovation in Design category of the U.S. Green Building Council's Leadership in Energy and Environmental Design Green Building Rating System for Commercial Interiors (LEED-CI).

The registered NSF Certification Mark on products confirms that NSF has assessed and certified their conformity with the relevant Standard. As part of the certification process, the production facility is audited. The purpose of this audit is to assure that all the requirements of the Standard are met, quality assurance and quality control procedures are followed in fabrication, products are sampled and retested on schedule, and labeling and product literature are true and accurate.

While the standards and protocols outline the requirements for the products being certified, Policies are necessary to outline the operational requirements for maintaining certification.

As part of the authorization to use the Certification Mark, the manufacturing facility agrees to abide by the policies specified herein. Section I specifies the general policies applicable to every product Certified by NSF as meeting the appropriate NSF standard/criteria, another national consensus standard, or government regulation or specification. The general policies include (among other requirements) provisions relating to audits, testing, records, complaints, corrective action/enforcement, and appeals.

In addition to the general policies applicable to all products Certified by NSF, there are policies specific to the Certification of sustainable products. These are included in this Section II and relate to issues such as product marking, listing formats, sample identification, product testing, and material review processes.

Both the general and program specific policies must be considered in their entirety and shall be applied within the context of the specific standard, protocol, government regulation, or other

specifications referenced in the Contract for Certification Services between the Company and NSF. For clarity and ease of reference, these policies are presented as individually numbered items with appropriate headings. General policies have a prefix of “GP,” and program policies have a prefix “PP.” A descriptive title and the page on which each policy appears is listed in the Table of Contents.

DEFINITIONS

Family Group	Products that are determined by NSF to be similar in materials, design and construction and are Certified based on evaluation of a representative sample.
Referenced Standard	A specification defining the explicit set of requirements applicable to a material, product, or system, and used as the basis for product certification by NSF.
Representative sample	The sample that represents a Family Group manufactured using the same materials, design, and construction as those Products meant to be included under the scope of Certification by NSF.
Sample	The sum of the individual specimens or the quantities of materials, compounds, or ingredients used for evaluation.

MARKING

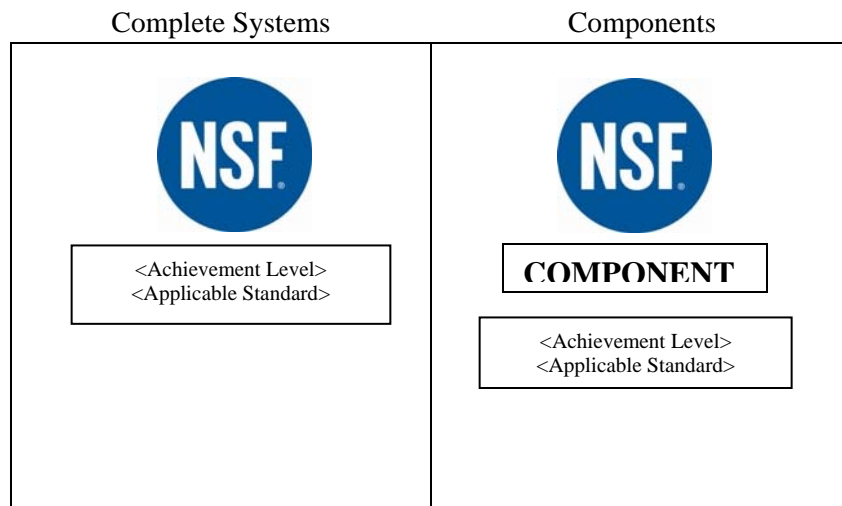
PP - 1. Marking Requirements for NSF Certified Products

All NSF Certified Products shall be traceable to a NSF authorized manufacturing facility. The following information shall appear on any or all of the following – the Product, the Product packaging, or the Product literature:

- NSF Mark (PP - 2);
- Company name or identification;
- Production facility location (city/state, province/country) or other facility identification acceptable to NSF;
- Trade name or product designation as shown in the Official Listing.

PP - 2. NSF Certification Marks for Sustainable Products

Complete systems, may bear the NSF Mark (Mark). Certified components intended to be used along with other equipment or components to make a complete system may bear the NSF component Mark (Mark).



If used, the Mark shall be affixed to a Certified Product at the Company's site of final quality control only, unless prior written authorization from NSF permits placement at another facility.

PP - 3. Alternate Marking Methods

Alternate marking methods due to production method, size, configuration, or space limitations shall be reviewed and authorized by NSF prior to use.

If an alternate marking method is accepted by NSF, NSF shall provide a letter of authorization to the Company and the following footnote shall appear in the Official Listing: "This Product is Certified whether or not it bears the Mark."

PP - 4. Product Designation

Each Certified Product shall have a product designation. If a Product has been manufactured and distributed prior to Certification, it may be assigned a new product designation or may be marked in a traceable manner that distinguishes it from earlier, non-Certified products. If the Product bears a sequential serial number, it may be Certified without a new product designation and the beginning serial number of Certified system or components shall be indicated in the Official Listing.

Designations of Certified Products must be distinguishable from designations of non-Certified Products.

OFFICIAL LISTING

PP - 5. Format - Certified Company

The Official Listing format shall include at least the following information:

- Company name and address,
- Production location(s) (city and state or plant identification number and state, province, or country),
- Trade name or product designation,
- Reference Standard and sustainability achievement level (if applicable), and
- Effective date of NSF Certification

CONFIDENTIAL INFORMATION REQUIRED FOR CERTIFICATION

PP - 6. Product Design, Engineering, and Materials Information

The Company shall provide Product design and engineering information, including but not limited to Product parts and/or materials lists, to adequately document the Product for evaluation and Certification. This information shall include (as applicable), but not be limited to:

- Complete parts/materials/suppliers list (PP-7),
- Photographs/drawings of family group representative (PP-8),
- Description of manufacturing process(es);
- Design and engineering drawings, and
- Installation, operation, and maintenance instructions.

This information shall be reviewed by NSF and if accepted, be compiled into a documentation report that shall be maintained at each production facility and made available by the company to NSF for use during audits.

PP - 7. Confidential Product and Material Formulation Information

For chemical inventory requirements, the Company shall submit complete product formulation information, including sources of supply, chemical descriptions, and trade designations of all components of a Product submitted for evaluation and Certification to the level required by the referenced standard. Only those specific sources of materials appearing in the documentation report are authorized for use. All modifications to the formulation (e.g., alternate sources of materials or components) shall be submitted to NSF for review and acceptance prior to implementation of the change by the Company.

PP - 8. Identification of Family Group and Representative Product

A series of Products may be grouped together for the purposes of evaluation if the manufacturer can adequately demonstrate to NSF that the Products are expected to achieve the same level of sustainable performance. The family group shall include only Products that are manufactured using similar production methods, designs, and materials. NSF shall identify the representative product that will be used for evaluation of the family group to the referenced standard.

PP - 9. Requirements for Adding Products to the Listing of a Family Group

NSF may authorize additional Products for Certification under an existing Family Group if a Company documents to the satisfaction of NSF that evaluation of other Certified Products verifies compliance with all NSF requirements.

PP - 10. Certification of Identical Products at Alternate Production Facilities

NSF may Certify a Product at an alternate production facility, provided all materials, design, manufacturing methods, and the Product are identical to those of a Product that has been evaluated and is currently Listed by NSF at another production facility of the same Company. An initial audit of the alternate production facility shall be required before Certification is granted.

AUDITS

PP - 11. Requirements for Audits

An initial audit of the Company's production facility shall be required before Certification is granted.

After the initial Certification, NSF shall conduct a monitoring audit of the Company's production facility at least once every three years. Off-site surveillance audits shall be conducted by NSF on an annual basis between monitoring audits.

NSF reserves the right to conduct additional audits to monitor for compliance with all NSF requirements.

If the Company manufactures applied or Certified Products according to "made to order" practices, NSF may schedule the audit of the production facility to coincide with Product manufacturing.

PP - 12. Scope of Audits

Audits may include, but are not limited to, the following items related to the NSF Certification:

- Review of formulation and/or manufacturing processes of all applied or Certified Products;
- Production walk-through;
- Review records of raw material suppliers and/or component suppliers, through purchasing records or other production facility designated tracking mechanism;
- Review of quality control (QC) programs and records;
- Observation of QC testing;
- Verification that Products meet the requirements of the Standard(s) for which they are Certified.

November 12, 2007

NSF International Certification Policies for Electrical Equipment

November 17, 2007



www.nsf.org

NSF International, an independent, not-for-profit, non-governmental organization, is dedicated to being the leading global provider of public health and safety-based risk management solutions while serving the interests of all stakeholders.

These Policies are subject to revision.
Contact NSF to confirm this revision is current.

Users of these Policies may request clarifications and interpretations, or propose revisions by contacting:

Electrical Equipment Certification Program
c/o NSF International
789 North Dixboro Road, P. O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109 E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF International
Certification Policies

Electrical Equipment

Developer
NSF International

Adopted
NSF International

Prepared by
NSF's Electrical Equipment Program

Recommended for Adoption by
The NSF Certification Council

Adopted by
NSF International

Published by

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P. O. Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to these Certification Policies, please use the designation
"Certification Policies for Electrical Equipment."

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SECTION II. PROGRAM-SPECIFIC POLICIES FOR FOOD EQUIPMENT

INTRODUCTION

The registered NSF Certification Mark on electrical equipment and components confirms that NSF has assessed – and certified – its conformity with the relevant electrical safety Standard. As part of the certification process, the production facility is audited. The purpose of this audit is to assure that all the requirements of the Standard continue to be met and quality assurance and quality control procedures are followed.

While the standards outline the requirements for the equipment being certified, policies are necessary to outline the operational requirements for maintaining Certification.

As part of the authorization to use the Certification Mark, the manufacturing facility agrees to abide by the policies specified herein. Section I specifies the general policies applicable not only to electrical equipment and components, but to every product Certified by NSF as meeting the appropriate NSF standard/criteria, another national consensus standard, or government regulation or specification. The general policies include (among other requirements) provisions relating to inspections, testing, records, complaints, corrective action/enforcement, and appeals (see Table of Contents). Section II specifies policies specific to the Certification of electrical equipment and components, related to issues such as product marking, listing formats, and product testing.

DEFINITIONS

ANSI	American National Standards Institute
Component	A separate or distinct part of a piece of equipment.
Custom Equipment	Equipment designed and fabricated for a specific installation or customer.
Family Group	Products that are similar in materials, design and construction, and that are Certified based on testing or evaluation of a representative model.
Final Point of Quality Control	The location that inspects each Product for conformance with NSF requirements, maintains all required records, and places the required marking on the Product.
Referenced Standard(s)	Standard(s) that is/are the basis for Certification of Products by NSF.
Sample	A representative specimen of Product(s), components, or quantities of materials, compounds, or ingredients, for testing by NSF.
Testing	The act of evaluating sample(s) in accordance with referenced Standards.
Test Results	Analytical results from NSF's laboratories or NSF subcontractors' laboratories, or other test data acceptable to NSF.
Witness Testing	Testing conducted or supervised by NSF at a facility other than NSF.



MARKING

PP – 1. NSF Certification Marks for food equipment

The following Marks shall be used for Food Equipment, Kitchen Products, Biosafety Cabinets, and Pool & Spa products.

Certified to U. S. Standards	Certified to Canadian Standards	Certified to U. S. and Canadian Standards
		

The following Marks shall be used for electrical conduit products.

Products, Materials, and Ingredients	Optional Mark
	

At the manufacturer's option, the Mark may be:

- Purchased from NSF, or
- A facsimile of the Mark authorized by NSF.

If a facsimile of the Mark is used, it shall be placed only on the manufacturer's data plate.

The NSF Mark shall be permanently attached to the Product. If a Company is known to have removed a Mark for any reason, NSF may make public notice.

Same as PP-1 in Food Equipment policies.

PP – 2. Certified Products exempt from bearing the NSF Mark

NSF may grant an exemption from bearing the NSF Mark for Certified Products or components where adding the Mark is not feasible because of size or material. These Products or components shall be traceable to the Official Listing by having the NSF Mark on the invoice or the packaging, or by some other method acceptable to NSF.

Same as PP-2 in Food Equipment policies; deleted reference to specific types of food equipment.

PP – 3. Permanent marking of Certified Products

Certified Products or components shall have a permanent marking, data plate, or label with the Company name. If the Product or component is identified by a model designation or trade designation in the Official Listing, the model designation or trade designation shall also appear as part of the Product's permanent marking, data plate, or label.

If the manufacturer has more than one production facility that produces an identical Product, each production facility shall be identified on the permanent marking data plate or label in one of the following ways:

- The production facility address; or
- An identifying symbol for each production facility; or
- A serial number traceable to each production facility; or
- Any other method acceptable to NSF that identifies the production facility.

NSF may grant an exemption for Products where it is not feasible to place this information on the Product due to size or material. However, the required information, along with the NSF Mark, shall be identified on the invoice or the packaging, or by some other method acceptable to NSF.

Same as PP-3 in Food Equipment policies; deleted reference to specific types of food equipment.

PP – 4. Model designation

The Product shall have a model designation assigned. Custom equipment may be Listed under the applicable Standard provided that the manufacturing facility is credentialed for the Standard.

If the Product was manufactured and distributed prior to Certification,

- The Certified Product shall be assigned a new model designation; or
- The Certified Product shall bear a sequential serial number with the beginning serial number indicated in the Listing; or
- The beginning production date shall be placed in the Listing, and the units bearing the NSF Mark after this date shall be considered Certified. If a date code is used, the code shall be defined in the Official Listing.

Same as PP-6 in Food Equipment policies; deleted reference to specific types of food equipment.

PP - 5. Use of the Mark on reconditioned equipment

The Company may place the Mark on Listed models that were originally produced by that Company and factory reconditioned by the Company to comply fully with all current NSF requirements of the applicable Standard, including proper Marking.

Same as PP-7 in Food Equipment policies.

OFFICIAL LISTING

PP – 6. Listing format

The Listing format shall include:

- Company name and address;
- Production location (city/state, province/country, or other facility identification acceptable to NSF);
- Category (if applicable);
- Product description;
- Model designation (if applicable);
- Footnotes to clarify the Official Listing (if applicable); and
- Component category (if applicable).

Same as PP-8 in Food Equipment policies.

AUDITS

PP – 7. Audit frequency

A Company that is Certified for electrical safety shall receive an initial audit prior to product certification. A Company that is Certified for electrical safety shall have two (2) unannounced visits per year to comply with NSF and the OSHA Nationally Recognized Testing Laboratory program. The number of annual safety inspections may be increased to four (4) or more per year if the safety concerns mentioned in the OSHA NRTL Program Policies, Procedures, and Guidelines, directive number CPL 01-00-003, Appendix C, Section III, Part A, exists and if the manufacturer cannot consistently demonstrate ongoing effective quality management and control programs in meeting the safety requirements. Facilities having production schedules that do not permit the manufacture of Certified Products through the entire year may receive fewer audits based on their production schedule.

Taken from last paragraph of GP-16 in General policies.

EVALUATION AND TESTING

PP – 8. Witness testing

When the Company demonstrates to the satisfaction of NSF that adequate test facilities are available, including necessary equipment, measuring devices, and QA/QC procedures, NSF may permit witness testing. A physical evaluation of the Product by an NSF representative may be conducted at the same time. If the Product has design and construction variations from the applicable Standard that may impact performance, witness testing shall not be conducted.

Same as PP-24 in Food Equipment policies.

PP – 9. General requirements for adding products to the Listing of a family group

Products may be added to an existing family group based on similarity without testing by NSF, provided that the documentation submitted by the Company demonstrates conformance to NSF requirements.

Same as PP-26 in Food Equipment policies.

SPECIAL POLICIES

PP – 10. Replacement components and field modification of Listed Products

Components of a Certified Product may be replaced with identical components as provided by the manufacturer of the Certified Product. A field modification of a Listed Product may be permitted provided that:

- The field modification is Certified and compatible with the originally Certified Product. (Compatible means that it does not adversely affect the design, materials, sanitary construction, or performance of the Certified Product);
- Written instructions for proper installation and operation of the field modification are provided; and
- The Certified field modification is used only on Certified Products as specified in the Official Listing.

NSF may require the Company to provide written notification of the installation of the replacement component to the appropriate regulatory agency, and to provide a copy of the notification to NSF. (This requirement shall be included in the written instructions provided with the field modification.)

An additional data plate or label may be required with the field modification. The plate or label shall be affixed to the Certified Product in a readily visible location. The data plate or label shall state that the modification was conducted in accordance with the instructions. (This requirement shall be included in the written instructions provided with the field modification.)

NSF may conduct audits in the field to monitor for continued compliance. The manufacturer of the Certified field modification shall be responsible for costs in connection with these audits.

Same as PP-32 in Food Equipment policies.