Task Group on Dispensing Equipment
6i14r1 Straw Ballot
December 28, 2017

Purpose

This ballot is to affirm proposed updates to sections 5 and 6, of Standard 6, regarding the dispensing unit lockout time period.

Background

Issue papers FE-2017-09 and FE-2017-14 highlighted the benefits for updating the language in NSF/ANSI 6 regarding the dispensing unit lockout time period.

The proponent contends current language in Standard 6 is outdated citing the design for Dispensing Equipment has changed markedly over time. New technologies have demonstrated that machines can operate in a more sanitary manner than ever before, requiring and actually benefiting from being operated on a longer cycle rather than being disassembled, cleaned and sanitized too often.

The proponent submitted and presented the first issue paper (FE-2017-09) at the Food Equipment Joint Committee annual Face-to-Face meeting in August 2017. During the discussion, the group agreed with the general premise, and asked the proponent to submit a new issue paper with specific changes to the lockout times (FE-2017-14). Further, this new issue paper was motioned to discussion at the next scheduled Dispensing Equipment Task Group meeting.

The new issue paper was presented and discussed to the Dispensing TG on December 12, 2017, and the language updated to reflect the discussion. This revision 1 ballot reflects that discussion and is presented here for your consideration.

The grey highlighted portions of the language are proposed additions to the language of the standard.
The ~~strikeout~~ portions of the language are proposed deletions to the language of the standard.

An affirmative (yes) vote on this straw ballot means you agree with the revised language as submitted.

A negative (no) vote on this straw ballot means you disagree with the revised language as submitted. A negative vote must include an explanation of why you disagree with the revised draft.

[Note – the changes are illustrated below using ~~strikeout~~ for proposed removal of existing text and grey highlights to indicate the proposed new text. ONLY the highlighted text and ~~strikeout~~ text is within the scope of this ballot. Rationale Statements are in RED and only used to add clarity; these statements will NOT be in the finished publication]

NSF/ANSI International Standard
for Food Equipment —

Dispensing Equipment

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5 Design and construction

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5.30.1.4 Dispensing lockout manual cleaning and sanitization frequency

A heat treatment dispensing freezer shall be equipped with a dispensing lockout that is activated if the dispensing freezer has not been completely disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions within a specified time period. The manufacturer shall specify the maximum number of days the dispensing freezer may be operated before being disassembled and manually cleaned and sanitized. The specified period shall not exceed 42 d (1,008 h) for machines with non pre-packaged product or 92 d (2208 h) for machines with pre-packaged product. The dispensing lockout mechanism shall be designed so that the lockout cannot be reset or overridden by the partial disassembly of the equipment or by means of a manual switch or similar device.

5.30.1.5 Monitoring display

A heat treatment dispensing freezer shall have a clearly visible display showing the following information:

– the time elapsed since the last heat treatment cycle was completed;

– the time elapsed since the product temperature was last at or above 150 °F (65 °C);

– the number of heat treatment cycles completed since the time the machine was most recently disassembled for manual cleaning and sanitization; and

– the temperature of the product mix in the product reservoir.

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Rationale – *The design for Dispensing Equipment has changed markedly over time. New technologies have demonstrated that machines can operate in a more sanitary manner than ever before, requiring and actually benefiting from being operated on a longer cycle rather than being disassembled, cleaned and sanitized too often.*

6 Performance

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6.5.2.2 For machines with pre-packaged product

The dispensing freezer shall be operated in accordance with the manufacturer's instructions. After the freezer dispenses and discards 250 mL of product, a heat treatment cycle shall be started. Upon completion of one heat treatment cycle, four 40-mL samples shall be collected by dispensing product into sample bottles. 40 mL of product shall be dispensed and discarded between each two sample collections. The freezer shall be allowed to operate for a total of 24 h, including a minimum of 12 h in the standby mode (if available) before starting the next heat treatment cycle. Prior to the start of the next heat treatment cycle, the product path shall be refilled with inoculated product mix (challenge suspension) so that the E. coli density in the product path is at least 1 x 104 cfu/mL. The procedures described in this paragraph shall be repeated each day for as many days (not to exceed ~~42~~ 92 d) as is recommended by the manufacturer between manual cleaning and sanitization of the dispensing freezer.

All samples and controls shall be enumerated by the Standard Plate Count and Violet Red Bile Agar pour plate methods in accordance with APHA, *Standard Methods for the Examination of Dairy Products.* ***Error! Bookmark not defined.***

6.5.3 Acceptance criteria

The plate counts for each of the collected samples shall not exceed the following:

- total plate count organisms: 5 x 10^4 cfu/mL; and
- coliform organisms (*E. coli):* 10 cfu/mL.

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6.9 Dispensing lockout verification – manual cleaning and sanitization frequency

6.9.1 Performance requirement

A dispensing lockout shall be activated if the dispensing freezer has not been disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions. ~~within a period of 1008 h (42 d) since the time the machine was last disassembled for manual cleaning and sanitization~~. The specified period since the machine was last disassembled for manual cleaning and sanitization shall not exceed 42 d (1,008 h) for machines with non pre-packaged product or 92 d (2208 h) for machines with pre-packaged product. The lockout shall prohibit the dispensing of frozen product until the dispensing freezer has been disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions.

6.9.2 Test method

The dispensing freezer shall be filled with product and operated in accordance with the manufacturer's instructions, including the required heat treatment cycles. The dispensing freezer shall be operated continuously (without being disassembled for manual cleaning and sanitization) for a period of 1 h beyond the maximum time period between manual cleanings (as prescribed by the manufacturer) ~~or 1009 h (42 d + 1 h), whichever is less~~. An attempt shall then be made to dispense frozen product.

6.9.3 Acceptance criteria

The dispensing freezer shall not dispense frozen product.

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