



NSF International

Joint Committee Correspondence

TO: NSF Joint Committee on Food Processing Equipment

FROM: Michael Halko, Chairperson of the Joint Committee

DATE: February 12, 2019

SUBJECT: Proposed revision to NSF/ANSI 3-A 14159-1 – *Hygiene Requirements for the Design of Meat and Poultry Processing Equipment* (14159-1, -2 & -3, i7r1)

Revision 1 of NSF/ANSI 3-A 14159-1, -2 & -3 is being forwarded to the Joint Committee on Food Processing Equipment for consideration. Please review the changes proposed to this standard and **submit your ballot by March 5, 2019** via the NSF Online Workspace <www.standards.nsf.org>.

When adding comments, please identify the section number/name for your comment and add all comments under one comment number whenever possible. If you need additional space, please upload a word or pdf version of your comments online via the browse function.

Purpose

The purpose of this ballot is to affirm revised language in Standards 14159-1, -2 & -3 regarding the use of the term “NOTE” in section 5.

Background

Issue paper FPE-2019-1 highlighted the need to update the use of the term ‘NOTE’ in Section 5 of Standards 14159-1, -2 & -3. While conducting research with other projects, the proponent determined that the use of the term ‘NOTE’ within this section of these standards is not used correctly. When used correctly, the word ‘NOTE’ calls out items within Normative sections of a Standard, which are then considered Informative and must be treated as such. This update is consistent with language in many other standards throughout the suite of NSF/ANSI standards.

The proponent’s language was sent to the Joint Committee as a straw ballot (Revision 1), resulting in a **7 : 0 : 0 (Yes : No : Abstain)** vote and no further comments.

This language is now presented as an Approval Ballot for your consideration.

Public Health Impact:

The proposed changes have no negative impact on public health.

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

A handwritten signature in black ink, appearing to read 'Michael Halko'.

Michael Halko, Chairperson
Joint Committee on Food Processing Equipment
c/o Joint Committee Secretariat
Allan Rose
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[Note – the recommended changes to the standard which include the current text of the relevant section(s) indicate deletions by use of ~~strikeout~~ and additions by **grey highlighting**. Rationale Statements are in *italics* and only used to add clarity; these statements will NOT be in the finished publication.]

NSF International Standard /
American National Standard
and 3-A Standard 14159-1

Hygiene Requirements for the Design of Meat and Poultry Processing Equipment

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NSF International Standard /
American National Standard
and 3-A Standard 14159-2

Hygiene Requirements for the Design Of Handheld Tools Used in Meat and Poultry Processing

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NSF International Standard /
American National Standard
and 3-A Standard 14159-3

Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing

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5 Design and construction

5.1 Product contact surfaces

5.1.1 Surface texture

Surfaces shall be free of imperfections such as pits, folds, cracks, and crevices, scratches, chips or flakes in the final fabricated form. The 2B mill finish on stainless steel sheet metal is considered as smooth or smoother than a No. 4 finish with no further finishing required.

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~~NOTE — The 2B mill finish on stainless steel sheet is also considered as smooth or smoother than a No. 4 finish. No further finishing is required if the finish is free of defects, such as pits, scratches, chips, or flakes in the final fabricated form.~~

Rationale: Under ANSI requirements, a “NOTE” is used to add informative language within the normative sections of the Standard. When the Standard was incorporated into the ANSI format after 2002, the language was formatted in the same manner as the original 2-column format. This “NOTE” carried over and should be removed because it is normative language. This same update is taking place in many of the 100+ Standards in the NSF/ANSI Suite. Additional imperfections are also being proposed to add further clarity.