



To: Joint Committee on Food Equipment
FROM: Michael Perez, Chair of the Joint Committee
DATE: November 4, 2022
SUBJECT: Proposed revision to NSF/ANSI 25: *Vending Machines for Food and Beverages* (25i14r1)

Revision 1, issue 14 of NSF/ANSI 25, is presented to the Joint Committee on Food Equipment (JCFE) for consideration. Please review the changes proposed to Sections 5.22.3.1, 5.26.7 and 5.35.2 of this standard and submit your ballot by **November 25, 2022** via the NSF Online Workspace www.standards.nsf.org. Log in at <https://standards.nsf.org/kws>.

When adding comments, please include the section number(s) applicable to your comment and add all comments under one comment number whenever possible. If additional space is needed, you may upload a .doc or .pdf version of your comments online via the browser function.

Purpose

The purpose of this ballot is to revise language to add clarity to several of Section 5 in Standard 25. Standard 25 was recently revised to include national Automatic Merchandizing Association (NAMA) construction standard language.

Background

During the very lengthy and detailed process of updating Standard 25 to include various elements of NAMA construction standard, the group agreed to simply and directly as possible include the NAMA language as it already existed. There were several areas however that were recognized to have potential gaps in coverage, adding ambiguity and eventual need for clarity.

The proponent of issue paper FE-2020-06 pulled out 3 such instances within Section 5. The task group (TG) decided to hold off discussion of this issue paper until the basic NAMA work was complete.

Upon completion of the NAMA revisions, the TG discussed in great detail this new issue paper during the June 7, 2022 and September 20, 2022 teleconferences. The language proposal was then further vetted by the task group in the form of straw ballot which yielded a result of 9 : 0 : 0 (Yes : No : Abstain), and one comment. This same language is now being presented here as revision 1 approval ballot for your consideration.

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

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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 *red italics* and only used to add clarity; these statements will NOT be in the finished publication.]

NSF/ANSI Standard for Food Equipment –

Vending Machines for Food and Beverages

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5 Design and construction

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5.22.3.1 Unless provided with ~~adequate~~ refrigeration in compliance with 6.2, vending machines that heat ~~potentially hazardous~~ time/temperature control for safety foods shall not be equipped with a delay timer or other device that precludes ~~potentially hazardous~~ time/temperature control for safety foods from being heated immediately after being placed in the vending machine.

Rationale: Replaces a subjective term with specific verifiable criteria. Incorporates language consistent with other food equipment standards.

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5.26.7 Automated ice bagging systems that ~~utilize~~ **use** a blower fan to hold the ~~dispensing~~ **packaging** bag open during the filling process shall be equipped with an air filter ~~on the inlet side in the airstream of the blower fan to prevent contamination and foreign objects~~ **airborne particles** from being deposited in the bag. The air filter shall have a Minimum Efficiency Reporting Value (MERV) of 11 or greater.

Rationale: Requiring an air filter without including a minimum specification requirement for the filter may not provide the desired result. This revised language provides clear and measurable specifications. The MERV system rates air filters on a scale of 1-20 on their ability to capture airborne particles. The higher the MERV rating, the higher the filtration efficiency.

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5.35.2 The manufacturer shall provide a product literature for field-testing the automatic shut-off control. The procedure shall:

- be according to Section 6.4 at the time of certification; and
- include the recommended amount of time required to service the machine; and
- include the maximum time interval between field testing.

The procedure shall be:

- ~~a part of the product literature (provided that a pocket or compartment for holding the product literature is provided inside the machine); or~~
- **Included in a printed copy of the operator's manual in a pocket or compartment inside the machine;**
- or
- on a label permanently affixed inside the machine; or
- accessible via a quick response (QR) code or similar electronic media.