



To: Joint Committee on Food Equipment
FROM: Michael Perez, Chair of the Joint Committee
DATE: September 22, 2023
SUBJECT: Proposed revision to NSF/ANSI 25: *Vending Machines for Food and Beverages* (25i25r1)

Revision 1 of NSF/ANSI 25, issue 25 is presented to the Joint Committee on Food Equipment (JCFE) for consideration. Please review the proposed new language and **submit your ballot by October 13, 2023** via the NSF Online Workspace <www.standards.nsf.org>. Log in at <https://standards.nsf.org/kps>.

When adding comments, please include the section number for your comment and add all comments under one comment number whenever possible. If additional space is needed you may upload a MS Word or .PDF version of your comments directly to the NSF Online Workspace.

Purpose

This ballot is to affirm proposed revised language in sections 5 and 6 regarding the term the term *Shutoff*.

Background

Issue paper **FE-2023-07** highlighted the inconsistent use of the term *Shutoff* (shut-off, cut-off) in Standard 25. Second, there are duplicate requirements for having automatic shutoff controls in 5.22.4 and 5.35.1. Within section 5.35.2 there needs to be a connection to the subsequent sections of 5.35.3, 5.35.4, 5.35.5 to capture the various types of automatic shutoff controls. Third, the words *shut-off* and *cut-off* are used interchangeably in the Standard, and neither align with the spelling in the 2022 FDA Food Code which is the non-hyphenated *Shutoff*.

This issue was presented to the JC during the 2023 Face-to-Face meeting in August at which time the group motioned to send this language directly to JC Approval Ballot.

The proposed language is now presented here as Revision 1 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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5.22.4 Vending machines that store and dispense time / temperature control for safety foods shall be equipped with ~~cut-off~~ **shutoff** controls that conform to the requirements specified in Sections 5.35 and 6.4. ~~Vending machines with cut-off controls shall be equipped with an accessible manual reset device that is located inside the cabinet or a locked enclosure so that only trained personnel can reactivate the machine.~~

Rationale: Reword the duplicate requirement 5.22.4 to reference section 5.35 for Automatic Shutoff Controls and align the verbiage with the FDA Food code for automatic shutoff controls.

5.35 Automatic ~~shut-off~~ **shutoff** controls

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

5.35.1 ~~Vending machines that store and dispense time / temperature control for safety foods shall be equipped with shut-off controls that conform to the requirements specified in Section 6.4. Vending machines with shut-off~~ **shutoff** controls shall be equipped with an accessible manual reset device that is located inside the cabinet or a locked enclosure so that only trained personnel can reactivate the machine.

Rationale: Propose to remove the duplicate language in 5.35.1 that appears in 5.22.4 and align the terminology with the FDA Food code for automatic shutoff controls.

5.35.2 The manufacturer shall provide a product literature for field-testing the automatic ~~shut-off~~ **shutoff** 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; and
- include test procedure based on type of automatic shutoff control specified in Section 5.35.3, 5.35.4 or 5.35.5.

The procedure shall be:

- 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.

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Rationale: There is a disconnect with the requirements shown in 5.35.3, 5.35.4 and 5.35.5 and the field testing procedure required in 5.35.2. Based on the type of automatic shutoff control the manufacturer has, they need to follow a specific procedure of accessing the shutoff control if it is mechanical, automatic or alternative methods. These additional requirements are not shown as a requirement for the field test procedure in 5.35.2 the way it is currently written.

5.35.3.1 If the automatic ~~shut-off~~ **shutoff** control sensor can be tested in its fixed position, it shall be removable and readily accessible.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

5.35.3.2 If the automatic ~~shut-off~~ **shutoff** control sensor must be removed from its fixed position to test, it shall be readily removeable and readily accessible.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

5.35.3.3 The total time for access, removal, testing and replacement of the automatic ~~shut-off~~ **shutoff** sensor shall be equal to or less than the time normally required to service the vending machine as indicated in the product literature provided by the manufacturer.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

5.35.5.1 The manufacturer may demonstrate alternative methods of testing the automatic **shutoff** control other than those described ~~here~~ **in sections 5.35.3 or 5.35.4**. Such methods shall be deemed acceptable, if all of the following are met:

Rationale: Update the terminology in 5.35.5.1, add "shutoff" and using the word "here" does not reference back to the specific requirements.

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6 Performance

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6.4 Automatic ~~cut-off~~ **shutoff controls (abnormal operations test)**

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.1.1 Performance requirement

Automatic ~~cut-off~~ **shutoff** controls on cold food vending machines shall inactivate the vending mechanism if the air temperature in the food storage compartment is greater than 45 °F (7 °C) for more than 15 min. This requirement does not apply during the 30-min recovery period immediately following machine filling and servicing.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.1.2 Test method

Two abnormal operations tests shall be conducted to verify that the automatic ~~cut-off~~ **shutoff** controls on cold food vending machines will inactivate the vending mechanism when the air temperature of the food storage compartment is greater than 45 °F (7 °C) for more than 15 min.

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Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.2.1 Performance requirement

Automatic ~~cut-off~~ **shutoff** controls on hot food vending machines shall inactivate the vending mechanism if the air temperature in the food storage compartment falls below 140 °F (60 °C) for more than 5 min. This requirement does not apply during the 120-min recovery period immediately following machine filling and servicing.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.2.2 Test method

Two abnormal operations tests shall be conducted to verify that the automatic ~~cut-off~~ **shutoff** controls on hot food vending machines will inactivate the vending mechanism when the air temperature of the food storage compartment falls below 140 °F (60 °C) for more than 5 min.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.3.1 Performance requirement

Automatic ~~cut-off~~ **shutoff** controls on frozen food vending machines shall inactivate the vending mechanism if the air temperature in the food storage compartment exceeds 10 °F (-12 °C) for more than 15 min. This requirement does not apply during the 30-min recovery period immediately following machine filling and servicing.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.

6.4.3.2 Test method

Two abnormal operations tests shall be conducted to verify that the automatic ~~cut-off~~ **shutoff** controls on frozen food vending machines will inactivate the vending mechanism when the air temperature of the food storage compartment exceeds 10 °F (-12C) for more than 15 min.

Rationale: Align the terminology with the FDA Food code for automatic shutoff controls.