



**TO:** Joint Committee on Food Processing Equipment  
**FROM:** Tom Vyles, Chair of the Joint Committee  
**DATE:** February 28, 2024  
**SUBJECT:** Proposed revisions to:

NSF/ANSI/3-A: 14159-1 – *Hygiene Requirements for the Design of Meat and Poultry Processing Equipment* (14159-1i9r1)  
NSF/ANSI/3-A: 14159-2 – *Hygiene Requirements for the Design of Handheld Tools Used in Meat and Poultry Processing* (14159-2i9r1)  
NSF/ANSI/3-A: 14159-3 – *Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing* (14159-3i9r1)

Revision 1 of NSF/ANSI/3-A 14159-1, -2 and -3, issue 9 is presented to the Joint Committee on Food Processing Equipment for consideration. Please review the proposed new language and **submit your ballot by March 20, 2024** via the NSF Online Workspace <[www.standards.nsf.org](http://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**

The proposed revision will update the normative reference language in Section 2.

#### **Background**

NSF is updating the Normative Reference Statement located as the first paragraph of every Standard. Language proposed represents this update and is 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:

Tom Vyles  
Chair, Joint Committee on Food Processing Equipment  
c/o Joint Committee Secretariat  
Allan Rose, NSF  
Tel: (734) 827-3817  
Email: [arose@nsf.org](mailto:arose@nsf.org)

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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.]

***Rationale:** NSF is updating the Normative Reference Statement located as the first paragraph of every Standard. This et al ballot reflects the revised statement consistent throughout.*

NSF/ANSI/3-A Standard  
for Food Processing Equipment –

## Hygiene Requirements for the Design of Meat and Poultry Processing Equipment

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### 2 Normative references

The following documents contain requirements that, by reference in this text, constitute requirements of this standard. 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 most recent editions of the documents indicated below. The most recent published edition of the document shall be used for undated references.

~~The following documents contain provisions that, through reference, constitute provisions of this NSF/ANSI/3-A Standard. At the time of publication, the editions indicated were valid. All referenced documents are subject to revision, and parties are encouraged to investigate the possibility of applying the most recent editions of the documents listed below.~~

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NSF/ANSI/3-A Standard  
for Food Processing Equipment –

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

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NSF/ANSI/3-A Standard  
for Food Processing Equipment –

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

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