

Task Groups on Food Equipment Fabrication and Food Equipment Materials (Standards 2 and 51)
51i28r1 & 2i48r1 Language
May 21, 2024

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Purpose

The purpose of this communication is to solicit feedback at proposed revised and new language regarding the use of glass-like materials in Standards 2 and 51. Feedback will subsequently be used as a basis for discussion during one or more future Task Group Meetings.

Background

Issue paper **FE-2024-06 – Glass-Like Material Requirements** highlighted the current ambiguity regarding restrictions of glass-like material use. As illustrated by the proponent:

The current structure of NSF/ANSI 51, 4.2.4, creates some ambiguity regarding restrictions of glass-like materials. Some examples are given as informative language. The main focus of this issue paper is regarding indication of "cooking surfaces" as one of the examples. The requirement indicated in 4.2.4 is applicable to products subject to impact by hard objects during use. However, not all cooking surfaces are subject to impact by hard objects during use. A rationale statement in a historical NSF/ANSI 51 ballot and other notes in NSF archive files suggest the original intent of the restriction was to apply to large permanent surfaces that were not easily replaceable. The type of cooking surface this restriction would apply to would be a griddle deck. The historical information suggested glass-like coatings would be acceptable for small items such as pots and pans.

Increasing concerns regarding PFAS has manufacturers of cookware looking for alternatives to the nonstick coatings they currently use. Some are wishing to use ceramic coating as a nonstick solution.

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.

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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 –

Food Equipment

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4 Materials

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4.8 Glass and glass-like tableware

Glass and glass-like materials including, but not limited to, porcelain and ceramic intended for direct food contact, may be permitted in the manufacture of tableware.

4.9 Glass and glass-like coatings

Glass and glass-like coatings including, but not limited to, porcelain enamel or ceramic coatings may be permitted on direct food contact surfaces of pots and pans.

Rationale: Adding new language to NSF/ANSI 2 to provide transparency that the revised requirements can apply to pots, pans.

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NSF/ANSI Standard for Food Equipment – Food Equipment Materials

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4.2.4 Glass and glass-like materials

Glass and glass-like materials, including porcelain, porcelain enamels, and ceramic coatings, shall not be used on direct food contact surfaces of the following equipment: ~~intended for direct food contact that are also subject to impact by hard objects during use (e.g., countertops, tabletops, cutting boards, cooking surfaces)~~ except as permitted in Section 4.2.4.1 and in NSF/ANSI 2:

- countertops; or
- tabletops; or
- cutting boards; or
- sinks; or
- nonportable griddles; or
- other equipment surfaces subject to impact by hard objects during use

***Rationale:** Converts informative examples of equipment items restricted from using glass-like materials to normative requirements for the restriction of glass-like materials on specific equipment types. Changes the reference from “cooking surfaces” to “nonportable griddles” to reflect the original intent of the restriction being applied to items that are permanent and not easily replaceable. Not all cooking surfaces are subject to impact by hard objects during use. Smaller, portable items are not subject to the same level of impact as a large, fixed griddle and can be easily replaced if damaged.*

4.2.4.1 Glass and glass-like materials may be used on direct food contact surfaces in the following applications: ~~grated cooking surfaces.~~

- Grated cooking surfaces; or
- As permitted in NSF/ANSI 2; or
- Equipment surfaces not subject to impact by hard objects during use

***Rationale:** Restructured to include all permissible uses of glass-like materials under the same subsection.*

4.2.4.2 When used on splash zone and food zone nondirect food contact surfaces ~~that may be subject to impact by hard objects during use~~, glass and glass-like coatings shall meet the impact resistance requirements in Section 9.3.

4.2.4.3 When used on direct food contact surfaces ~~that are not subject to impact~~, glass and glass-like coatings shall meet the impact resistance requirements in Section 9.4. Glass-like coatings shall yield an adherence rating of 3 or better when tested according to ASTM B916.

***Rationale:** Removing language that indicates use conditions to clarify that the impact tests should always be performed when such coatings are in a food or splash zone.*