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Joint Committee on Food Equipment

May 16, 2025

Adjudication Ballot: Proposed revision to NSF/ANSI: 18 – Manual Food and Beverage Dispensing Equipment (18i23r1)

An **adjudication ballot** for Revision 1 of NSF/ANSI 18, issue 23 is being forwarded to the Joint Committee on Food Equipment for consideration. Please review the proposal and **submit your ballot by June 2, 2025** via the NSF Online Workspace.

Please review all ballot materials. 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.

This two-week adjudication ballot allows voters the opportunity to respond, change, or reaffirm their vote based on the content of the comments contained herein. Included in the reference items for this ballot are the response letters to the two negative votes not resolved.

Voting options:

1. **Affirmative**: You are voting to accept the ballot document as it stands after your consideration of the unresolved negative vote and associated comments.
2. **Negative**: You are voting to reject the ballot document as it stands after your consideration of the unresolved negative vote and associated comments. Voters who change an affirmative to a negative vote shall cite the unresolved comment that caused their decision.
3. **Abstain**: You do not feel that you have sufficient information to make an informed decision on this issue.

Please note that if you do not return a vote in this adjudication ballot, your original vote will remain in effect.

At the close of this adjudication ballot, all results will be tallied to determine if the requirements for consensus have been satisfied.

Purpose

This ballot is to affirm the proposed new language regarding Drip Trays in Section 5 of Standard 18.

Background

Issue paper **FE-2023-09** notes that requirements for drip trays are included in NSF/ANSI 2 but are not present in Standards 4 and 18. The proponent further illustrates that many jurisdictions require the presence of a plumbed drip tray for equipment that uses an automatic cleaning cycle.

After submission of this issue paper, it was decided this language be sent directly to approval ballot, but initially only for Standard 4. If there are any negative votes/comments in this ballot, this issue will be returned to the Standard 4 Task Group (TG).

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The JCFE approved the language for Standard 4 (4i36r1, October 2023), however there were comments for considering relative to Standard 18. The TG on dispensing equipment met June 25, 2024, discussed in detail and motioned slightly revised language to ballot for Standard 18.

That language was presented to the Joint Committee as Revision 1 whereby it returned a vote tally of **27 : 2 : 0 (Affirmative : Negative : Abstain)**, and 2 comments.

Issues

Negative votes with comments were submitted by Bob Corrao and Syed Rizvi, both of which remain unresolved. These can be reviewed within the support documents in the form of response letters submitted for their consideration.

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

Michael Perez
Chair, Joint Committee on Food Equipment
c/o Allan Rose
Joint Committee Secretariat
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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 –

Manual Food and Beverage Dispensing Equipment

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5 Design and construction

This section contains design and construction requirements for equipment covered within the scope of this standard.

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5.1.4 Food zones for which CIP is intended shall be designed and manufactured so that cleaning and sanitizing solutions may be circulated or passed throughout the fixed system. The design shall ensure that cleaning and sanitizing solutions contact all food contact surfaces. The system shall be self-draining or capable of being completely evacuated. Equipment and appurtenances designed for CIP shall have a section of the cleaned area accessible for inspection or shall provide for other acceptable inspection methods. The manufacturer shall provide written instructions for the cleaning and sanitizing of all food zone surfaces for which CIP is intended. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 C.F.R. § 180.940.**Error! Bookmark not defined.**

~~NOTE — CIP procedures are not required for fat / oil filter systems that circulate filtered fat or oil throughout the fixed system.~~

5.1.4.1 CIP procedures are not required for fat / oil filter systems that circulate filtered fat or oil throughout the fixed system.

5.1.4.2 Equipment for which automatic integral CIP is intended shall have a drain that enables the equipment to be plumbed to waste.

5.1.4.3 Components with a drain shall be:
— self-draining
— provided with a standard plumbing industry drain connection
— if gravity drain, then connection shall be for piping no less than ½" internal diameter.

Ballot Rationale: *NSF / ANSI 2 requires beverage stands to have a plumbed drip tray, but this requirement is not present for dispensing equipment certified under Standards 4 and 18. Many regulatory agencies require equipment using automatic cleaning cycles be plumbed to waste.*