

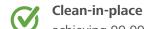


We Are Here. We Are Helping. We Are Innovating.

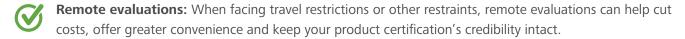
Find ways to move forward. Draw upon NSF International's expertise with food equipment design and optimize the role it plays in sanitation and hygiene. Gain from an understanding of nonfood compounds that is the standard for safe chemical compounds used in food production.

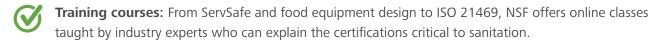
NSF's science-based, innovation-driven services can address your needs, prepare you for the unexpected and manage the changing demands of a challenged food industry.

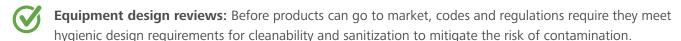
SERVICES

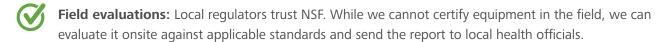


Clean-in-place (CIP) testing services: We verify CIP-designed equipment meets the requirements of achieving 99.9999% (6 log) reduction of illness-causing microorganisms.









RESOURCES

Consulting technical services*: NSF can help restaurants, food equipment manufacturers and food producers withstand the uncertain. Our expert advice and customized solutions can see your company through critical moments while preparing your business for what comes next.

Cleaning and disinfecting product registrations: This service ensures products are suitable for use in foodservice and food processing facilities. Registered products are listed at www.nsfwhitebook.org.









CERTIFICATIONS

All food equipment protocols and standards emphasize cleanability and hygiene. The following certifications highlight products whose purpose is specific to supporting best practices for food and worker safety.



Disposable food contact gloves certifications (protocol NSF P155): Gloves certified by NSF not only meet protocol requirements, but also the food industry's increasing need for safer hand hygiene.



Hand washing sinks certifications: Meet sanitation standards and all health codes in the U.S. and Canada. Certified sinks help support proper hand hygiene in food handling environments.



Food shields certifications: Not all protective gear is worn. Regardless of how they're used, food shields should be certified to demonstrate they comply with sanitation standards.

CONTACT US

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