



BE TOMORROW-READY TODAY

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.
- ✔ **Remote evaluations:** When facing travel restrictions or other restraints, remote evaluations can help cut costs, offer greater convenience and keep your product certification's credibility intact.
- ✔ **Training courses:** From ServSafe and food equipment design to ISO 21469, NSF offers online classes taught by industry experts who can explain the certifications critical to sanitation.
- ✔ **Equipment design reviews:** Before products can go to market, codes and regulations require they meet hygienic design requirements for cleanability and sanitization to mitigate the risk of contamination.
- ✔ **Field evaluations:** Local regulators trust NSF. While we cannot certify equipment in the field, we can evaluate it onsite against applicable standards and send the report to local health officials.

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.






*Use of NSF consulting services does not provide an advantage, nor is it linked in any way to the granting of certification.



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

T +1 800 NSF MARK | foodequipmentinfo@nsf.org

Or talk with your account manager