

STANDARD INFORMATION

Standard: NSF/ANSI 4

Standard ID: Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transportation Equipment [NSF/ANSI 4:2024]

Previous Standard ID: Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transportation Equipment [NSF/ANSI 4:2022]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **January 1, 2027**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: Per our accreditation, Intertek is required to review reports against the standard revisions to confirm compliance. Once compliance is confirmed, the standard reference in the report is updated to show continued compliance to the technical requirements of the standard. Reports not updated to this version by the effective date above will be withdrawn.

Overview of Changes:

- Adds language regarding drip trays

Specific details of new/revisted requirements are found in table below

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.



STANDARD INFORMATION

| CLAUSE | VERDICT | COMMENT |
|---------|---------|--|
| 5 | Info | Design and construction <i>New clause added;</i> |
| 5.1.5 | | Equipment for which CIP is intended shall have a drain that enables the equipment to be plumbed to waste. <i>New clause added;</i> |
| 5.1.5.1 | | Drain shall be: <ul style="list-style-type: none">— self-draining;— provided with a minimum 0.5 in (1.3 cm) Iron Pipe Size (IPS) drain;— consistent with drain requirements for ice pans and bins in NSF/ANSI 2. |