

# Equipment Requirements

FOR FOOD ESTABLISHMENTS AND VENDING MACHINES

## Equipment

Equipment means an article that is used in a food establishment such as a freezer, grinder, hood, ice maker, mixer, oven, reach-in refrigerator, sink, slicer, stove, table, vending machine, warewashing machine, grill, and fryer.

## General equipment requirements






Some equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. This includes:

- Manual warewashing sinks
- Mechanical warewashing equipment
- Mechanical refrigeration units except reach-in or chest freezers
- Walk-in freezers
- Food hot-holding equipment
- Cooking equipment, except microwave ovens and toasters
- Ice machines
- Mechanical slicers
- Mechanical tenderizers and grinders
- Food preparation surfaces including sinks used for preparation

If there is no certification or classification for sanitation by an ANSI accredited certification program for a piece of equipment, the equipment must:

- Be designed for commercial use.
- Be durable, smooth, and easily cleanable.
- Be readily accessible for cleaning.
- Have food-contact surfaces that are not toxic.

## Most common ANSI accredited certification programs

Certifying Group	Mark
<b>NSF International (NSF)</b>	
<b>Intertek</b> Marked "ETL Sanitation."	
<b>Underwriters Laboratory (UL)</b> Marked "Classified UL EPH."	
<b>Canadian Standards Association (CSA)</b> Marked "CSA Sanitation to NSF/ANSI."	
<b>Baking Industry Sanitation Standards Committee (BISSC)</b> Marked "Certified BISSC."	

## Exhaust hoods

Exhaust hoods must meet the requirements in the Minnesota Mechanical Code, Minnesota Rules, chapter 1346.

## Vending machines

Vending machines and machines used to dispense water or food must be:

- Certified or classified for sanitation by an ANSI accredited certification program.

**OR**

- Accredited to meet the standards of the [National Automatic Merchandising Association \(NAMA\)](#) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Machines.

Vending machines that vend water must meet the standards in Minnesota Rules, chapter 1550, parts 3200 to 3320.

## Exemptions

Equipment that is certified or classified by an ANSI accredited certification program is not required for the following:

- Special event food stands.
- Neighborhood kitchens that are typically used for resident activities such as popping corn or baking cookies and for serving meals prepared in a primary approved kitchen. This exemption does not apply if the activity produces grease or moisture buildup.
- Bed and breakfasts that serve only one meal a day.
- A retail food vehicle, portable structure or cart.

Adult care centers, child care centers or boarding establishments are exempt if they receive approval from the regulatory authority. Operations must be limited to:

- Serve only non-time/temperature control for safety (TCS) food.

**OR**

- Prepare TCS food only for same day service.

## Resources

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[National Automatic Merchandising Association \(NAMA\) Machine Evaluation Program \(www.namanow.org/voice/nama-listed/\)](http://www.namanow.org/voice/nama-listed/)

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