The following standards were developed and adopted using a consensus Standards development process recognized by the American National Standards Institute. The American National Standards listed here are recognized nationally and internationally as establishing suitable criteria for the sanitary design of commercial food equipment commonly used in food service and retail food establishments. Other Standards, developed by accredited standard development organizations or by government agencies, may also be suitable for use in assessing the sanitary design and construction of commercial food equipment. FDA will update this list as necessary.

**List of American National Standards for Food Equipment**

While the full name of each Standard includes the year it was issued, the current edition year has been omitted from the title so that this list does not require updating each time a Standard has been reissued.

- NSF/ANSI 2 Food equipment
- NSF/ANSI 3 Commercial warewashing equipment
- NSF/ANSI 4 Commercial cooking, rethermalization, and powered hot food holding and transport equipment
- NSF/ANSI 5 Water heaters, hot water supply boilers, and heat recovery equipment
- NSF/ANSI 6 Dispensing freezers
- NSF/ANSI 7 Commercial refrigerators and freezers
- NSF/ANSI 8 Commercial powered food preparation equipment
- NSF/ANSI 12 Automatic ice making equipment
- NSF/ANSI 13 Refuse processors and processing systems
- NSF/ANSI 18 Manual food and beverage dispensing equipment
- NSF/ANSI 20 Commercial bulk milk dispensing equipment
- NSF/ANSI 21 Thermoplastic refuse containers
- NSF/ANSI 25 Vending machines for food and beverages
- NSF/ANSI 29 Detergent and chemical feeders for commercial spray-type dishwashing machines
- NSF/ANSI 35 High pressure decorative laminates [HPDL] for surfacing food service equipment
- NSF/ANSI 36 Dinnerware
- NSF/ANSI 37 Air curtains for entranceways in food and food service establishments
- NSF/ANSI 51 Food equipment materials
- NSF/ANSI 52 Supplemental flooring
- NSF/ANSI 59 Mobile food carts
- NSF/ANSI 169 Special purpose food equipment and devices
- ANSI/UL 2333 Infrared Thermometers

At its 2018 biennial meeting, the Conference for Food Protection recommended that FDA Food Code Section 4-205.10 Food Equipment, Certification and Classification, be clarified to indicate that conformance to recognized American National Standards should serve as the basis for Food Code recognition of food equipment certified by an accredited certification program. To clarify what food equipment standards are considered most relevant to Parts 4-1 and 4-2 of the Food Code, Section 4-205.10 Food Equipment, Certification and Classification was amended in 2019 to convey that equipment certified for conformance to a recognized American National Standard by an American National Standards Institute (ANSI) accredited certification program is deemed to comply with the equipment sanitation provisions contained in Food Code Chapter 4, Parts 4-1 and 4-2.