

NSF Onsite Standards Training June 25, 2019 Greensboro, NC

8:30am	Welcome and Training begins
9:00- 9:30	Introduction and background on NSF
9:30-11:30	Standard training begins with NSF/ANSI Standard 51
11:30	Lunch break
12:30-4:30	Continue with standard training 2, 4 and 7 and Q&A
4:30	Training ends

Program Description

NSF International led the development of the American National Standards for all products used in commercial kitchens, restaurants and other foodservice establishments. The NSF sanitation standards are based on the FDA's Model Food Code. Public health regulatory authorities rely NSF to verify equipment is hygienically designed to mitigate risk and support food safety

This one-day training session will focus on the following standards:

- NSF/ANSI Standard 2: Food Equipment
- NSF/ANSI Standard 4: Commercial cooking, re-thermalization and powered hot food holding and transport equipment
- NSF/ANSI Standard 7: Commercial refrigerators and freezers
- NSF/ANSI Standard 51: Food equipment materials

Program Benefits

Training Topics:

- Physical design and construction requirements
- Performance testing protocol
- Material formulation requirements
- Scope of each standard and key definitions
- NSF product certification process

The NSF Food Equipment training will provide an opportunity to learn about NSF/ANSI food equipment standards and requirements NSF Certified equipment must meet. This training will help you understand standard requirements and how they are applied to equipment, covering three key components of food equipment certification: design and construction, materials and performance testing.