

ANSI Equipment Guide

WHY ANSI:

“ANSI-certified” equipment has been rigorously tested to prove that it can perform, even under “stressful” conditions. The equipment has also been designed to be durable and easily cleanable. For example, an “ANSI-certified” refrigerator intended to store potentially hazardous food would be able to maintain food at 41 degrees F or below, even if it is located in a hot kitchen. The unit has adequate insulation in its walls to keep the heat out, and has a motor powerful enough to keep the unit cold even if it is used to cool hot food and/or the door is opened frequently.

ANSI ACCREDITED ORGANIZATIONS

Organizations that certify food service equipment to ANSI specifications include NSF, UL, and ETL.



State of New Mexico Environment Department

District I

Albuquerque	222-9500
Rio Rancho	892-4483
Ruidoso	258-3272

District II

Espanola	753-7256
Las Vegas	425-6764
Raton	445-3621
Santa Fe	827-1840
Taos	758-8808

District III

Alamogordo	437-7115
Deming	546-1464
Las Cruces	524-6300
Silver City	388-1934

District IV

Carlsbad	885-9023
Clovis	762-3728
Hobbs	393-4302
Roswell	624-6046
Tucumcari	461-1671

District V

Farmington	327-9851
Gallup	722-4160
Grants	287-8845
Los Lunas	841-5280
Socorro	835-1287

WHAT KIND OF EQUIPMENT WILL YOU FIND THE EMBLEMS ON?

Most types of food equipment have an established standard by which they may be certified. Types of certified equipment include refrigerators, ranges, microwaves, and small items like thermometers. The emblem will most often be placed on the front of the unit, but may also be placed inside, or on the back of the unit.

What makes home-type equipment different than “ANSI certified” equipment?

Home-type equipment has not been tested to verify its ability to operate under the “stressful” conditions that typically exist in the food service industry. Many home-type equipment items have also not been designed to be as durable and easily cleanable as “ANSI certified” equipment. Therefore, home-type equipment is not acceptable for use in most NMED permitted establishments. Purchasing equipment that is not “ANSI certified” can be a very expensive experiment.

www.nmenv.state.nm.us/fod