



**UL EPH Product Mark**

**White on Green Background**

The UL EPH mark appear on products that have been evaluated to Environmental and Public Health Standards. The "Classified" version is used for products complying with ANSI/NSF Standards and other food equipment hygiene codes and requirements. Examples include Food Service and Meat and Poultry Plant Equipment and Drinking Water Additives. The "Listed" version is typically used for products complying with UL's own published EPH Standards for Safety.



**UL Blue Sanitation Mark**

**White on Blue Background**

This mark may be on used equipment in lieu of the new mark.

**PRODUCTS LISTED FOR SANITATION**

Sanitation Listed products are identified with the following Sanitation Listed Mark and must include the standard title, product category used for certification and the standard number.



**Black on White Background**



Complete, functional units, as defined by an NSF Standard bear the "regular" Mark.

For some products, it is not feasible to use the regular or component Marks indicated above. For these products, the Mark is a block NSF followed by the Standard number.

**NSF-xx**

This may be engraved, stamped, molded, stenciled, or printed on the product.

The Mark shall be a laminated "foil" Mark with an identifying number purchased from NSF, or a legible, authorized facsimile of the Mark shall be on the data plate or container.

The foil marks are laminated, blue "foil" labels, 13/16" x 1" (20.6 mm x 25.4 mm), and bear a serial number comprised of a letter and six numeric digits.

**White on Blue Background or Black Background**

# ANSI/NSF Standard 7

## COMMERCIAL REFRIGERATORS AND STORAGE FREEZERS

### REQUIRED TESTING

- Physical design and construction evaluation: Ensures the refrigerators and freezers are easily cleanable.
- Material review: Provides verification that the materials used to fabricate the equipment are nontoxic. Materials must be corrosion resistant; coatings are tested for durability against impact and abrasion.
- Performance testing: Refrigerators must demonstrate that they are capable of keeping food cold even if installed in a hot kitchen.
- Sanitization effectiveness: Confirms that the manufacturer's recommended cleaning and sanitizing procedures actually do sanitize the equipment.
- Accuracy: Temperature indicating devices are required to measure with precise tolerances.



### NSF International

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### THE NSF MARK

The presence of the NSF Mark on food service equipment means that the equipment has been evaluated, tested, and certified by NSF International as meeting international commercial food equipment standards. To earn the right to use the NSF Mark, a manufacturer must pass not only stringent evaluation and testing of its product, but also rigorous, unannounced inspections of its production facilities which are conducted on a routine basis.

### NSF INTERNATIONAL

NSF International is an independent, not-for-profit organization dedicated to public health safety and protection of the environment. As a "third-party" provider of certification services NSF is not a government agency and is not controlled by industry. This independent status guarantees that the equipment is tested and evaluated by a completely impartial agency.

### REGULATORY ACCEPTANCE

Demonstrate to regulatory officials that your products have obtained the most respected and accepted certifications in the industry. NSF Certification validates that your food equipment supports HACCP compliance.