



CWA 15596

CWA 15596 Cleanability of Commercial Foodservice Equipment

NSF International, a leading provider in protecting and improving public health, partnered with the members of CEN (European Committee for Standardization) to create the CWA 15596 (CEN Workshop Agreement) on cleanability of commercial foodservice equipment used in retail and catering sectors. The purpose was to achieve a more inclusive Code of Practice on the cleanability of commercial foodservice equipment across Europe and European Free Trade Association countries.

CWA 15596 Agreement

This CEN Workshop Agreement is a comprehensive Code of Practice on the material, design, construction and performance of commercial foodservice equipment to achieve cleanability. The document gives requirements for materials and finishes used in the manufacture of food equipment (e.g., broiler, beverage dispenser, cutting board, pots & pans). These requirements are also applicable to components such as tubing, sealants, gaskets, valves, and other items intended for various food equipment applications.

Benefits of CWA 15596

The CWA 15596 intent is to improve food safety and bring greater contributions in Europe for increased public confidence in the food and beverage industry.

Benefits including:

- Standardization and conformity in the cleanability of food equipment
- Promoting a greater, consistent and common technical understanding
- Operations between products, systems and services
- Diminishing trade barriers
- Promoting safety

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CWA 15596 is applicable to:

- Commercial cooking, rethermalization, and powered hot food holding equipment and transport equipment
- Dispensing freezers that process & freeze previously pasteurized product directly into the consumer's container
- Commercial refrigerators & freezers used to store and/or display cold food
- Commercially powered food preparation equipment
- Food preparation equipment that has been modified for security purposes
- Automatic ice making equipment and devices used in the manufacturing, processing, storing, dispensing, packaging, and transportation of ice intended for human consumption
- Manual food and beverage dispensing equipment that manually dispense food or beverages, in bulk or in portions
- Commercial bulk milk and dispensing equipment designed to dispense servings of milk or milk products by manual or machine actuation
- Vending machines for food and beverages, including those that vend packaged food and beverages and those that vend food and beverages in bulk
- Mobile food carts and their related components

NSF International offers a comprehensive certification program to achieve the highest level of cleanability to the Code of Practice on material, design & construction and performance of commercial equipment. NSF is a World Health Organization Collaborating Centre for Food and Water Safety and Indoor Environment. Thus NSF is well positioned to meet the growing needs of your business.

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