

FOOD EQUIPMENT

Certification Programs and Services



The NSF Mark Opens Doors Worldwide

In over 80 countries, regulators and inspectors look for and respect the NSF Mark. To ensure your product receives the highest level of worldwide acceptance, NSF has forged steadfast relationships with the following organizations:

- U.S. Food and Drug Administration (FDA)
- National, State, and Local environmental health associations
- Conference for Food Protection (CFP)
- National Environmental Health Association (NEHA)
- World Health Organization (WHO)

To strengthen NSF's connection with the foodservice industry, we interact closely with the following organizations:

- North American Association of Food Equipment Manufacturers (NAFEM)
- Food Equipment Manufacturers Association (FEMA)
- National Restaurant Association (NRA)
- Commercial Refrigerator Manufacturers Division (CRMD) of ARI
- European Foodservice Equipment Distributors Association (EFEDA)
- European Hygienic Equipment Design Group (EHEDG)
- 3-A Sanitary Standards, Inc. (3-ASSI)

NSF certification programs are accredited by:



Around-the-Clock Support

Up-to-date account information, like current project information, test reports, and listing status are available 24/7 via NSF Online - our secure, password protected web site.

Additionally, complete NSF certified product listings are distributed to regulators, buyers, and users via our searchable web site, www.nsf.org.

The Face Behind the NSF Mark

Behind the NSF Mark is a dedicated staff of technical experts who are solely dedicated to the successful execution of your certification. With NSF's unmatched experience and skill, NSF project managers are able to interpret and apply the appropriate standards quickly and efficiently, thus keeping your product launch on track.



Certification at the Speed of Business: 1-2-3 LAUNCH

Our certification process is fast, thorough, and the most effective way to bring your products to market. To deliver the personal attention you deserve, an NSF project manager will guide you through certification every step of the way.

1 Physical Evaluation

We begin by inspecting your production facility to verify the information on your application. Next, a trained NSF technical expert conducts a comprehensive physical evaluation of your product. It includes an extensive review of the following:

Design and Construction

Areas of special focus include joints and seams, fastening methods, and clearances. Depending on your product or system, it may also have to meet particular sanitary guidelines

Materials Evaluation

We verify and evaluate all materials which may come into contact with food

Performance Testing

When applicable, we test your product to verify that it conforms to all performance requirements of the Standard

2 Materials Review and Acceptance

NSF toxicologists specialize in the science of product certification while drawing on best practices from the industry. Product reviews are kept strictly confidential. Should your product call for it, NSF has on site experts and laboratories to conduct the most intensive toxicological reviews.

3 Documentation and Certification

NSF experts prepare your Documentation Reports, and after all requirements are met, your NSF Certification is awarded! Your final Documentation Report electronically archives essential certification documents like design schematics, materials evaluations, and product photos in one place making product development and redesign both quick and easy. NSF certification is a key component of your comprehensive risk management program and satisfies the equipment component of the HACCP process.



The Power of the MARK

The NSF Mark is small, but it makes a world of difference to the success of your product.


In an instant, the NSF Mark communicates to customers, distributors, retailers and especially regulators that your product meets the most widely accepted public health and safety standards.

There is no substitute for the confidence instilled and marketing advantage granted by the NSF Mark. This dedication to quality and safety enables product manufacturers to add their product to NSF's growing list of over 120,000 certified food equipment products, ultimately accelerating market launch and acceptance.

Customers routinely take the safety of foodservice equipment they use for granted. Our job at NSF has always been to keep it that way.

For over 60 years, we've actively worked with manufacturers, end-users and regulators to develop the most comprehensive food equipment standards—the basis for certification.

Certification is a vital service, that propels your product forward. NSF's technical experts take the time to personally guide you through each step of the certification process so your products are delivered to market on time, on target, and on budget.



Millions of meals are safely prepared everyday using NSF certified equipment.



The NSF Mark makes a world of difference.



The NSF Mark: Your passport to markets worldwide



Live safer.™

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