

A new service offered by NSF International

# HYGIENIC COMPLIANCE FOR FOOD EQUIPMENT IN EUROPE



**HCV**  
HACCP  
Compliance  
Verification



HCV EU (HACCP Compliance Verification EU) is a new service aimed at verifying the hygienic quality of commercial food equipment and components in the EU market. With HCV EU, manufacturers can demonstrate their commitment to food safety and the highest standards of quality by showing compliance with relevant European guidelines and legislation.

## The need

Commercial food equipment plays a vital role in protecting the public against food safety hazards. For decades, HACCP (Hazard Analysis and Critical Control Points) has been the preferred method for minimizing food safety risks associated with chemical, microbiological and physical hazards.

How can food equipment manufacturers in Europe ensure that their materials, design and performance comply with HACCP principles?

How can they, at the same time, demonstrate compliance with EU legal requirements and guidelines?

## The solution

Until now, the market has been lacking a practical option to demonstrate this compliance. HCV EU fills this gap by translating European directives and HACCP principles into a defined evaluation process ensuring material safety, equipment cleanability and hygienic performance.

It is supported by an independent, third-party verification carried out by NSF International, for more than 70 years the world's leading authority in standards development, testing and certification of commercial food equipment.



### Based upon European legislation and guidelines

**REGULATION EC 1935/2004** The framework regulation for food contact materials

**EN 1672-2** The European standard that establishes a general code of practice for hygienic design. This standard is used as a framework for the review, enabling a risk based approach to verify the design and cleanability aspects.

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## CRITICAL ASPECTS COVERED



**Food Contact Materials:** ensuring materials are suitable for food contact per EC 1935/2004 for food contact materials



**Cleanability and Hygienic Design:** confirming equipment is cleanable and easy to maintain based on hygienic design requirements in EN 1672-2



**Equipment Performance:** testing the equipment's capability (as applicable) to hold food at safe temperatures, to allow for Cleaning In Place, etc.

Independent verification of compliance to EU requirements has never been simpler. Both manufacturers and specifiers will now benefit from a modular and customizable solution.

## The benefits

### DURING PRODUCT DEVELOPMENT

- Detailed support to understand relevant hygienic principles, to ensure that these are implemented from the early development stage
- Clear information on meeting EU legislation on materials
- Access to in-house training to understand hygienic requirements

### FOR FINISHED PRODUCTS

- Demonstrate HACCP compliance for the three aspects covered by the program, to meet internal and external stakeholder requirements
- Provide reassurance of compliance via a third party by using the recognisable HCV EU logo on the product/ packaging and on marketing materials
- Increase your visibility and raise your brand profile with the key specifiers and retailers



MANUFACTURERS

Compliance  
Verification

#### PERFORMANCE TESTING

- > CIP (Cleaning In Place)
- > Temperature

#### DESIGN REVIEW

- > Manual Cleanability
- > Food Storage Protection

#### EU MATERIAL REVIEW

Specification  
Development



SPECIFIERS

- > Restaurant Groups
- > Foodservice/Retail
- > Food Equipment Distributors

# Frequently asked questions

## What if my equipment is already NSF Certified?

If your equipment is NSF Certified, the design and performance aspects of the certification can be transferred to support your HCV EU project. Food contact material compliance will still need to be reviewed to EC 1935/2004 requirements.

## Will my equipment be in a public listing?

HCV EU offers a public listing of the products that have passed the compliance verification process. This online, searchable database can be used to check the compliance and as a catalogue by specifiers and buyers looking for registered products.

## Will the HCV EU review and registration always cover all the aspects that can be verified or can it be customized to my product?

HCV is modular and offers a choice of aspects to be reviewed. NSF assists in identifying the aspects that apply and has formulated minimum requirements for critical aspects for certain types of equipment.

## How can we demonstrate the compliance of verified equipment?

A formal confirmation letter of compliance will be provided describing the aspects that were verified and the requirements that were met. Registered products appear in the online, searchable listing, which also includes a link to the downloadable registration letter.

## Which European legislation and guidelines are covered by HCV EU?

**Regulation EC 1935/2004** - Framework regulation on materials and articles intended to come into contact with food  
**EN 1672-2** - Food processing machinery - Basic concepts - Part 2: Hygiene requirements

Compliance testing to other regulations such as BfR, LFGB and DIN EN 16889 (the former DIN 10531) can be included upon request.

## Will HCV EU guarantee that my product meets all applicable European, national and regional requirements?

HCV EU covers compliance to the European food contact material legislation, and offers HACCP compliance verification of the design and performance aspects based on European standard EN 1672-2. The manufacturer remains responsible for identifying other legal requirements that may be applicable and for ensuring that these are met.



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