

THE IMPORTANCE OF NSF FOR DISHWASHERS

Keep Your Equipment Up To The Clean Standard

What is NSF?

NSF, the National Sanitation Foundation, establishes minimum requirements for the materials, design, construction and performance of food handling and processing equipment. The standards for NSF certification are based on bacterial reduction to successfully control a wide variety of pathogens. All Hobart commercial dishwashers are NSF certified, so when the machines are operated and maintained properly, it meets all of the requirements of the FDA Food Code.

Why is NSF important?

1. Avoid Contamination

Bacteria and viruses can contaminate the surfaces of food equipment. The NSF standards establish criteria to reduce the spread and harboring of illness-causing microorganisms. By following the NSF guidelines, contamination is greatly reduced on high-touch contact surfaces.

2. Sanitization Efficacy

The NSF requires that after the application of cumulative heat or chemicals on contact surfaces, there is a reduction of 5 logs, or 99.999%, of illness-causing microorganisms. Having NSF certified equipment ensures it is sanitized to a safe level.

3. Hygienic Design

Food equipment surfaces can get contaminated during use, so NSF enforces requirements for the design to facilitate manual and clean-in-place procedures. Having a hygienic design helps ensure clean and sanitary contact surfaces when the cleaning instructions and sanitizing solutions are followed.

4. Confidence in Cleanliness

Certified equipment undergoes rigorous testing as part of its certification. The testing is performed in accordance with the standard requirements to validate the equipment's efficacy. Having the approval of an accredited and educated agency like NSF gives the confidence that it is not just us who says it cleans effectively.

To learn more about the sanitation of Hobart dishwashers, click [here](#).