



**Summary of Substantive Changes
between the 2017 and the 2018 editions of
NSF/ANSI 8, “Commercial Powered Food Preparation Equipment”**

Presented to the IAPMO Standards Review Committee on November 18, 2019

General: The changes to this standard should not have an impact on currently listed products. The changes are as follows:

- Added a requirement to prohibit the use sealants or gaskets on knife covers (see Section 5.34.1.6)

Section 5.1, General sanitation:

5.1.3 *Food zones shall be readily accessible and easily cleanable or shall be designed and manufactured for in-place cleaning when a readily accessible design is not feasible.*

Note: 5.1.3.1 *In heavy duty or high speed equipment that requires close tolerances on assembled parts and secure fastening for safety or continuing function, simple tools may be used for disassembly. In such instances, parts of the equipment requiring cleaning shall be accessible and cleanable.*

Section 5.34, Deli slicers: Added a requirement to prohibit the use sealants or gaskets on knife covers as follows:

5.34.1.6 *Sealants or gaskets shall not be used on the knife cover.*