

## What is the National Sanitation Foundation International (NSFI)?

- A not-for-profit, independent, third party certifier of products and systems for conformity with consensus and official regulations and specifications, industry standards, and product specific test protocols.

## How do I know that the NSFI is a viable independent third party certification organization?

The NSFI is itself certified by:

1. The American National Standards Institute (ANSI);
  - a federation of more than 250 technical organizations, 30 government agencies, and 1,200 companies;
  - the recognized accreditor of third party certifiers and quality system registrars in the United States;
  - the recognized accreditor of consensus standards in the United States; standards adopted by ANSI are American National Standards.
2. The Dutch Council for Certification (RvC):
  - a private, non-profit body with representatives from industry, consumers, government, standard making bodies, laboratories, and accredited certifiers and registrars;
  - the official accreditation body for third party certification bodies and registrars in the Netherlands;
  - the only accreditor for third party certification bodies and registrars active worldwide;
  - NSFI is recognized internationally for its services to clients in over 30 countries outside the United States;
  - NSFI is active in United States - European Community private sector standards and conformity assessment negotiations.

## Why should NSFI listing of a product be meaningful to me?

- NSFI requires all materials, which could come in contact with food products, to meet the stringent requirements of the Federal Food, Drug, and Cosmetic Act (FDA) as amended.
- In order to ascertain its suitability for use in food processing and food handling areas, the equipment and the manufacturer must pass a rigorous battery of tests. Additionally, NSFI performs unannounced inspections and audits to ensure on going conformance.
- This is your safeguard against unfit products, and/or negligent manufacturing practice.

## Who performs the testing, and where is the testing done?

- All testing and analysis is performed by NSFI staff scientists which include, but are not limited to, toxicologists, chemists, microbiologists, mechanical engineers, and other industry experts.
- NSFI maintains its own modern and current testing laboratories in several locations in the U.S. and abroad.

## How can I tell if a product is NSFI listing?

- Look for the NSFI mark on the label affixed to the fixture.

## What are the listings that apply to lighting products?

- Lighting equipment falls under the NSFI C-2 listing procedure, Special Equipment and/or Devices.
- The C-2 procedure has protocols which analyze the physical design of, the specific properties of each substance used in the manufacture of, and the fabrication of the fixture. Additionally, NSFI investigates the reliability of the manufacturer and the manufacturing process as it relates to the listed product.
- There are three certifiable locations for equipment used in food processing, the first two of which apply to lighting fixtures: NON-FOOD ZONE, SPLASH ZONE, and FOOD ZONE.

NSFI CERTIFICATION	DESCRIPTION OF LOCATIONS/ USE AND COMMENTARY	TYPICAL LIGHTING APPLICATIONS
<b>NON-FOOD ZONE</b>	Areas where direct contact with food products during normal operations would not be suspected. Equipment is located outside the normal washdown area. There is a concern that the fixture will add contamination to the protected space or food product (e.g. cleanability - will the finish withstand cleaning, chipping paint, deteriorating paints or finishes, lens impact resistance, lamp glass breakage, etc.)	Kitchens; food storage; dry process areas; damp process areas- no drip possibility.
<b>SPLASH ZONE</b>	Areas where direct contact with food products during normal operations would not be expected; however, the fixture may be situated such that liquids used in the processing or cleaning procedures, may splash, spill, or otherwise soil - either intentionally or inadvertently - the surface of the fixture. There is the potential for dripping or draining onto other surfaces or even the process. Since these fixtures are often used in washdown areas. Wet location listing is not sufficient. Fixtures must be tested to withstand high pressure hose washdown. The concerns of Non-Food Zone also apply.	Wet or damp process areas; high pressure purging and/or decontamination used in the process; areas using hose washdown.
<b>FOOD ZONE</b>	Areas where direct contact with food products is normally expected and surfaces from which the food may drip, drain, or splash back onto surfaces normally in contact with food. Equipment other than lighting fixtures typically require this certification (e.g. work tables, cutting boards, other direct contact equipment).	Category not typically used for lighting.