STANDARDS UPDATE NOTICE (SUN)
ISSUED: March 18, 2026

STANDARD INFORMATION

Standard: NSF/ANSI 18
Standard ID: Manual Food and Beverage Dispensing Equipment [NSF/ANSI 18:2025]
Previous Standard ID: Manual Food and Beverage Dispensing Equipment [NSF/ANSI 18:2023]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **May 5, 2027**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: Per our accreditation, Intertek is required to review reports against the standard revisions to confirm compliance. Once compliance is confirmed, the standard reference in the report is updated to show continued compliance to the technical requirements of the standard. Reports not updated to this version by the effective date above will be withdrawn.

Overview of Changes:

- New language regarding drip trays
- Updates current and adds new language regarding cleaning, sanitizing, and temperature holding for remote TCS product supply systems

Specific details of new/revised requirements are found in table below

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.

STANDARD INFORMATION

CLAUSE	VERDICT	COMMENT
		Additions to existing requirements are <u>underlined</u> and deletions are shown ~~lined out~~ below.
5	Info	**Design and construction**
5.1	Info	**General sanitation**
5.1.4.2		***New clause added;*** Equipment for which automatic integral CIP is intended shall have a drain that enables the equipment to be plumbed to waste.
5.1.4.3		***New clause added;*** Components with a drain shall be: • self-draining • provided with a standard plumbing industry drain connection • if gravity drain, then connection shall be for piping no less than 1/2 in. internal diameter.
5.27	Info	**Temperature-indicating devices for hot and cold food storage**
5.27.3		***New clause added;*** Remote product supply systems (if provided) shall have a securely mounted temperature indicating device that clearly displays the temperature of the product. Sensors may be positioned to indirectly measure the product temperature if the temperature indicating system is designed to display the actual product temperature. Temperature indicating devices shall be accurate to ± 2 °F (± 1 °C) and shall be graduated in increments no greater than 2 °F (1 °C) in the intended range of product temperatures. The device shall be removable and easy to read. The sensing element of the device shall be easily cleanable and located to reflect the warmest representative temperature of the product.
6	Info	**Performance**
6.1	Info	**Cleaning and sanitization procedures**
6.1.2	Info	**Test method**
6.1.2.1		The equipment shall be filled with the E. coli suspension. <u>If a remote product supply system is being tested, the product supply lines shall be configured to the manufacturer's recommended installation restrictions (see Section 7.5) indicated in the manual prior to testing.</u>

CLAUSE	VERDICT	COMMENT
6.1.2.2		The equipment shall be operated so that food contact surfaces are exposed to the E. coli suspension. If a remote product supply system is being tested, the remote line set shall be filled with E. coli suspension, so all food contact surfaces are exposed (i.e., no air in remote line set). The equipment shall then be cleaned in place according to the manufacturer's instructions and refilled with SBDW. The SBDW shall be dispensed, and five 100-mL samples shall be collected at intervals from the start of the dispensing until the unit is empty. When adequate sample volumes cannot be realized, more SBDW shall be added accordingly. The equipment shall then be operated so that food contact surfaces intended for CIP are exposed to the SBDW. Sufficient SBDW shall then be dispensed. The challenge organisms present in each sample shall be collected and enumerated using the Standard Total Coliform Membrane Filter Procedure in accordance with Standard Methods.
6.2.2	Info	**Test method**
6.2.2.2		**Procedure** The ability of manual food and beverage dispensing equipment to maintain its contents at 41 °F (5 °C) or below shall be evaluated by monitoring the temperature of the intended food or beverage product in the product reservoir, in the product holding area of the dispensing head, and in the remote product supply systems (if provided) over a 4-h period in an 86 ± 3 °F (30 ± 2 °C) ambient environment. Prior to the test, the equipment shall be allowed to establish thermal equilibrium according to the manufacturer's instructions or shall be allowed to cycle on and off at least two full times at room temperature (70 ± 5 °F (21 ± 2.8 °C)). The product reservoir shall then be filled with the intended food or beverage product at 35 ± 1 °F (1.7 ± 0.6 °C). The system shall then be purged of entrapped air by dispensing a small amount of the product. Remote temperature sensors with accuracies of ± 1 °F (± 0.6 °C) shall be used to monitor the product temperature. A sensor shall be placed 1 ± 0.1 in. (25 ± 3 mm) below the product level in the middle of the product reservoir and in the product holding area of the dispensing head. If a dispenser has a remote product supply system, a sensor shall be placed in the product tubing, 5 ± 0.25 in. (127 ± 6.35 mm) from each end and in the middle of the remote product supply line(s). The equipment shall be placed in a test chamber with an ambient air temperature of 86 ± 3 °F (30 ± 2 °C); or the ambient room air temperature shall be raised to 86 ± 3 °F (30 ± 2 °C). The chamber or room shall not have a vertical temperature gradient exceeding 1.5 °F/ft (2.5 °C/m). Before initiating the 4-h timed test period, the temperature of the food or beverage product shall be confirmed to be 41 °F (5 °C) or below.

CLAUSE	VERDICT	COMMENT
		The product temperature in the product reservoir, in the product holding area of the dispensing head, and in the remote product supply systems (if provided) shall be monitored. Temperatures shall be measured and recorded every 5 min for 4 h. Units that are designed with a temperature-indicating system that indirectly measures product temperature, as permitted in Section 5.27.2 or 5.27.3, shall be permitted to reach a steady state temperature for the purpose of comparing the temperature reading of the temperature-indicating device to the temperature sensed by the test sensor located in the product reservoir. This comparison can be made at any point in time during the test and does not need to be made through the entire test duration.
6.3	Info	**Temperature requirements – Hot time/temperature control for safety food and beverages**
6.3.2	Info	**Test method**
6.3.2.2		**Procedure** The ability of manual food and beverage dispensing equipment to maintain its contents at 140 °F (60 °C) or greater shall be evaluated by monitoring the temperature of the intended food or beverage product in the product reservoir, in the product holding area of the dispensing head, and in the remote product supply systems (if provided) over a 4-h period in a 73 ± 3 °F (23 ± 2 °C) ambient environment. Prior to the test, the equipment shall be allowed to establish thermal equilibrium according to the manufacturer's instructions or shall be allowed to cycle on and off at least two full times at room temperature (70 ± 5 °F (21 ± 2.8 °C)). The product reservoir shall then be filled with the intended food or beverage product. The system shall then be purged of entrapped air by dispensing a small amount of the product. The product shall be maintained at 140 °F (60 °C) or greater. Remote temperature sensors with accuracies of ± 1 °F (± 0.6 °C) shall be used to monitor the product temperature. A sensor shall be placed 1 ± 0.1 in. (25 ± 3 mm) below the product level in the middle of the product reservoir and in the product holding area of the dispensing head. If a dispenser has a remote product supply system, a sensor shall be placed in the product tubing, 5 ± 0.25 in. (127 ± 6.35 mm) from each end and in the middle of the remote product supply line(s). The equipment shall be placed a test chamber or room with an ambient air temperature of 73 ± 3 °F (23 ± 2 °C). The chamber or room shall not have a vertical temperature gradient exceeding 1.5 °F/ft (2.5 °C/m). Before initiating the 4-h timed test period, the temperature of the food or beverage product shall be confirmed to be greater than 140 °F (60 °C).

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		The product temperature in the product reservoir, in the product holding area of the dispensing head, and in the remote product supply systems (if provided) shall be monitored. Temperatures shall be measured and recorded every 5 min for 4 h. Units that are designed with a temperature-indicating system that indirectly measures product temperature, as permitted in Section 5.27.2 or 5.27.3, shall be permitted to reach a steady state temperature for the purpose of comparing the temperature reading of the temperature-indicating device to the temperature sensed by the test sensor located in the product reservoir. This comparison can be made at any point in time during the test and does not need to be made through the entire test duration.
7	Info	**Product literature**
7.5		***New clause added;*** **Remote product supply systems intended for CIP** If a remote product supply system is provided and is intended for CIP, the manual shall indicate the following information regarding the manufacturers recommended installation restrictions for the remote product supply lines: • maximum overall length of the product supply line • maximum number of line bends • minimum bend radius • minimum bend angle • maximum number of vertical deflections • maximum peak-to-peak vertical deflection height • maximum overall end-to-end vertical elevation change • remote product line diameter • CIP pump specification – manufacturer model number. Instructions shall provide provisions for remote line set installation such that they remain in their intended configuration and prevent sagging.