

ANSI Certified Equipment

Equipment and utensils used in a Retail Food Establishment shall meet ANSI standards or be approved by the DATCP.

Common ANSI accredited certification programs:



NOT THE SAME:



These are for electrical standards

Pre-approved Non-ANSI Equipment

The following food equipment does not need to be ANSI certified and can be used in a retail food establishment as long as it is maintained in good repair and in sanitary conditions.

Cooking and Reheating

- Microwave
- Coffee maker
- Coffee roaster
- Electric griddles (with removable plates only)
- Panini grills
- Top loading toasters
- Rice cooker (with removable insert only)
- Induction burner
- Waffle irons
- Roasters (Nesco-type) with removable insert and temperature dial (reheating only)

Hot Holding

- Roasters (Nesco-type) with removable insert and temperature dial

Cold Holding

- Freezer (storage of frozen products only)

Other

- Blenders
- Hand held mixers
- Coffee grinders
- Plastic food containers (Tupperware, Rubbermaid, Ziploc bags)
- Wooden sushi rollers (wrapped and changed every four hours) and oke/hangiri bowls
- Plates, flatware, utensils, pot and pans
- Handwashing sink – porcelain or stainless steel; rounded basin corners; free of cracks, chips, inclusions, pits, and similar imperfections