



## APPLIANCES

# Sanitation Services for Foodservice Equipment

Virtually everywhere in the USA and Canada, commercial foodservice equipment must be evaluated for its sanitary design, construction, and performance. Equipment is typically evaluated in accordance with NSF/ANSI food equipment sanitation standards.

### Products Evaluated:

UL has the expertise to assess a wide variety of foodservice equipment. Examples Include:

- Cooking and heating appliances
- Commercial refrigerators and freezers
- Dispensing freezers (ice cream and gelato machines)
- Food and beverage dispensers
- Automatic ice-making equipment
- Bulk milk dispensers
- Warewashing equipment (dishwashers)
- Commercial powered food preparation equipment, such as mixers and grinders
- General foodservice equipment, such as tables, pans, hoods, and utensils
- Air curtains for entranceways

### Location

UL has laboratories and staff in several locations throughout North America, Europe and Asia Pacific where evaluation and testing can be conducted. UL also offers a program where testing can be conducted at the equipment manufacturer's facility and witnessed on site by a UL representative. UL can bring the necessary test equipment to the site, or the manufacturer's calibrated equipment may be used. Manufacturers who elect to conduct testing at their facility must comply with UL's Data Acceptance Program (DAP).

### Field Evaluation

In some cases, a one-of-a-kind product is built for a specific installation or customer. If requested, UL may be able to conduct a Field Evaluation of these products and apply a UL Field Evaluated Product Mark. The ability to evaluate the product may be restricted based on certain complexities or the ability to perform some types of tests in the field (e.g., efficacy tests that involve live cultures of microorganisms).

### Did You Know

UL has over 25 years of experience performing sanitation evaluations. In most cases, the UL engineer will not only be an expert for your product's sanitation evaluation, but that person will also be an expert in safety evaluations for electrical and/or gas safety, as well as energy efficiency. There is tremendous value to having one organization guide you through the services that you need for your products.

Authorities having jurisdiction (usually health officials and similar regulatory authorities) will look for sanitation marks on equipment in the food establishments that they inspect, typically during the plan review phase before the establishment opens, or sometimes during their routine inspections when equipment is replaced or new equipment is installed. Products without proper certification may be questioned or rejected outright. The UL EPH Mark quickly signals to regulatory authorities that your product has been evaluated to food equipment sanitation standards.

The UL EPH Mark is recognized by authorities having jurisdiction in all 50 states, and also in all of Canada's provinces and territories, as a trusted symbol of your commitment to food safety. Furthermore, UL EPH certified products are accepted by fast food and quick-service restaurants, thereby helping to expedite your path to market.

For additional information, please contact Jonathan Brania at [Jonathan.Brania@ul.com](mailto:Jonathan.Brania@ul.com) or 919.549.1768