

STANDARD INFORMATION

Standard: NSF/ANSI 7

Standard ID: Commercial Refrigerators and Freezers [NSF/ANSI 7:2024]

Previous Standard ID: Commercial Refrigerators and Freezers [NSF/ANSI 7:2023]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: April 1, 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 Reports not updated to this version by the effective date above will be withdrawn.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 and revised language regarding labeling and product literature. 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 – *Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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
		<i>Additions to existing requirements are <u>underlined</u> and deletions are shown lined-out below.</i>
6	Info	Storage refrigerators and freezers and refrigerated food transport cabinets
6.9	Info	Equipment labeling and literature requirements
		Equipment intended solely for the storage and display of packaged <u>food products covered in Section 6</u> shall have a permanently attached label that states:
6.9.1		<p>“This equipment is intended for the storage and display of packaged products only.”</p> <p>The label shall be clearly visible to the user after installation of the equipment. <u>This statement shall also appear in the product literature and in the installation manual.</u></p> <p>This label is not required on self-service display refrigerators or units intended solely for the storage and display of ice cream and other frozen desserts.</p>
7	Info	Refrigerated buffet units and refrigerated food preparation units
7.2	Info	Equipment labeling and literature requirements
		Refrigerated buffet units, refrigerated food preparation units, and similar open-top refrigeration equipment <u>tested in accordance with Section 7.5</u> shall have a permanently attached label that states:
7.2.1		<p><u>“This equipment is intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperature does not exceed 86 °F (30 °C)”.</u></p> <p>The label shall be clearly visible to the user after installation of the equipment. <u>This statement shall also appear in the product literature and in the installation manual.</u></p> <ul style="list-style-type: none">• Type I refrigerated buffet and food preparation units shall have a permanent label indicating that the equipment is intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperature typically does not exceed 86 °F (30 °C).• Type II refrigerated buffet and food preparation units shall have a permanent label indicating that the equipment is intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperature typically does not exceed 100 ° F (38 °C).



CLAUSE	VERDICT	COMMENT
8	Info	Prefabricated walk-in and roll-in refrigerators and freezers Equipment labeling and literature requirements Prefabricated walk-in and roll-in refrigerators and freezers used for the storage of food in the original sealed package <u>covered in Section 8.2</u> shall have a permanently attached label that states: <u>“This equipment is intended for the storage of food in the original sealed package only.”</u> 8.3 <u>The label shall be clearly visible to the user after installation of the equipment.</u> The statement shall also appear in the product literature, on the product drawings, and in the installation manual. When a factory-supplied door is included in the unit, the label shall be attached to the frame adjacent to the door. When the door location(s) is not known to the manufacturer, the label shall be attached in the field in another conspicuous location per the manufacturer’s instructions. Note. The location of the label is intended to be near the door, inside or outside the unit.
9	Info	Display refrigerators and freezers
9.13	Info	Equipment labeling and literature requirements Beverage coolers <u>covered in Section 9</u> shall have a permanently attached label that states: 9.13.1 <u>“This equipment is intended for the storage and display of non-time/temperature control for safety foods bottled or canned products only.”</u> The label shall be clearly visible to the user after installation of the equipment. This statement shall also appear in the product literature and in the product <u>installation</u> manual. Type I display refrigerators <u>tested in accordance with Section 9.14</u> shall have a permanent label that states: 9.13.2 <u>“This equipment is intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperature does not exceed 75 °F (24 °C).”</u> <u>The label shall be clearly visible to the user after installation of the equipment. This statement shall also appear in the product literature and in the installation manual.</u>



CLAUSE	VERDICT	COMMENT
		Type II display refrigerators <u>tested in accordance with Section 9.14</u> shall have a permanently attached label that states:
9.13.3		<p>“This equipment is intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperature does not exceed 80 °F (27 °C).”</p> <p><u>The label shall be clearly visible to the user after installation of the equipment. This statement shall also appear in the product literature and in the installation manual.</u></p>
		Display refrigerators tested in accordance with Section 6.10 shall have a permanently attached label that states:
9.13.4		<p>“This equipment is <u>intended for use in an area where the environmental conditions are controlled and maintained so that the ambient temperatures do not exceed 86 °F (30 °C).</u>”</p> <p><u>The label shall be clearly visible to the user after installation of the equipment. This statement shall also appear in the product literature and in the installation manual.</u></p>
		Display refrigerators intended solely for the display of foods that are not time/temperature control for safety shall have a permanently attached label that states:
9.13.6		<p>“This display refrigerator is not for the display of time/temperature control for safety foods.”</p> <p>The label shall be clearly visible to the user after installation of the equipment. <u>This statement shall also appear in the product literature and in the installation manual.</u></p>
		Display refrigerators with automatic lockout shall have a permanently attached label that states:
9.13.7		<p>“Evaluated and tested for automatic lockout per NSF/ANSI 7.”</p> <p>The label shall be clearly visible to the user after installation of the equipment. <u>This statement shall also appear in the product literature and in the installation manual.</u></p>
10	Info	Rapid pull-down refrigerators and freezers
10.4	Info	Equipment labeling and literature requirements
		Rapid pull-down refrigerators and freezers tested in accordance with Section 10.5 shall have a permanently attached label that states:
10.4.2		<p>“This unit is capable of reducing the internal temperature of the contents from 135 °F (57 °C) to 40 °F (4 °C) within 4 hours.”</p> <p>The label shall be clearly visible to the user after installation of the equipment. <u>This statement shall also appear in the product literature and in the installation manual.</u></p>