

SANITATION TESTING AND CERTIFICATION

Fast and trusted testing solutions

Intertek will help ensure your equipment is safe, sanitary, and up to regulatory standards - keeping the manufacturing line moving, the kitchen running, and the end customer consuming.



Intertek



Certification

Commercial foodservice equipment must comply with sanitation standards published by NSF and recognized by the American National Standards Institute (ANSI). Among our many global accreditations, Intertek is an ANSI-accredited certification body. This allows us to test to ANSI/NSF standards and issue our proprietary ETL Listed and ETL Sanitation marks, which provide the most efficient path to recognized proof of compliance in the U.S.

Quick Intertek Facts

- Trusted global leader for product safety testing and certification services.
- Leading breadth of services for certification, performance testing, chemical and environmental services, supply chain, auditing, and consulting.
- Our customers include some of the world's leading brands, governments, and major global and local companies.
- Intertek Group plc (ITRK) is listed on the London Stock Exchange – FTSE 100.
- Intertek operates in more than 100 countries with over 40,000 employees.

Vaccine Storage

Intertek tests to ANSI/NSF 456 to ensure laboratory grade refrigerators and freezers maintain proper temperatures to keep vaccine vials safe for use.

Sanitation

If you need sanitation testing or certification, Intertek has the capabilities to test to several ANSI/NSF standards using standardized test procedures.

Some of the sanitation standards we test to include:

- ANSI/NSF 2 • ANSI/NSF 6 • ANSI/NSF 12
- ANSI/NSF 25 • ANSI/NSF 3 • ANSI/NSF 7
- ANSI/NSF 18 • ANSI/NSF 37 • ANSI/NSF 4
- ANSI/NSF 8 • ANSI/NSF 20 • ANSI/NSF 169

Food Contact Materials

Intertek helps companies achieve local, regional, and international compliance with food contact material regulations. Our full-service, analytical GLP/GMP and material testing laboratories are fully equipped to support your global regulatory strategies including FDA Compliance Evaluations.

Standards we test to include:

- ANSI/NSF 51 • ANSI/NSF 372

Microbiological Performance Testing

Intertek offers microbiological testing with a quick turnaround time and quality results to provide customers a distinct competitive edge in the market. Our Biosafety Level II laboratories routinely perform microbial evaluations for all types of food equipment. Intertek's expertise

helps manufacturers show compliance to standards widely utilized throughout the food equipment industry.

- NSF in-place cleaning
- ASTM D3273 (mold exposure evaluations)
- ASTM G21 and Mil Std 810F (fungus exposure testing)
- ASTM G22 (bacterial resistance evaluation)
- AATCC 100 (antimicrobial coating efficacy evaluation)

With our testing experience we have developed unique capabilities to test air filtration devices, UV lights, and other equipment designed to remove, destroy, and eliminate microorganisms from the air and work surfaces.

FOR MORE INFORMATION



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