

4626.0506 EQUIPMENT.

A. The following equipment, including types of equipment listed in this part that are custom fabricated, must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment:

- (1) manual warewashing sinks;
- (2) mechanical warewashing equipment;
- (3) mechanical refrigeration units except for units or equipment designed and used to maintain food in a frozen state;
- (4) walk-in freezers;
- (5) food hot-holding equipment;
- (6) cooking equipment, except for microwave ovens and toasters;
- (7) ice machines;
- (8) mechanical slicers;
- (9) mechanical tenderizers and grinders; and
- (10) food preparation surfaces including sinks used for food preparation.

B. Exhaust hoods must meet the requirements in the Minnesota Mechanical Code, Minnesota Rules, chapter 1346.

C. Vending machines and machines used to dispense water or food must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program or be accredited to meet the standards of the National Automatic Merchandising Association (NAMA) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines. This publication is incorporated by reference, is subject to infrequent change, and can be found at www.namanow.org/vending/certified-companies.

D. Vending machines that vend water must meet the standards in parts 1550.3200 to 1550.3320.

E. If a standard developed by an ANSI-accredited standards developer is not available for a piece of equipment specified in item A, the equipment must:

- (1) be designed for commercial use;
- (2) be durable, smooth, and easily cleanable;
- (3) be readily accessible for cleaning; and
- (4) have food-contact surfaces that are not toxic.

F. A neighborhood kitchen may use equipment other than ANSI-certified equipment required in item A to heat and serve food previously cooked in a primary approved commercial kitchen. A neighborhood kitchen may also prepare and serve food other than raw animal foods, provided that grease or moisture does not accumulate on adjacent surfaces.

G. A food establishment that is an adult care center, child care center, or boarding establishment does not need to comply with item A if approved by the regulatory authority and the food establishment:

- (1) serves only non-TCS food; or
- (2) prepares TCS foods only for same-day service.

H. A bed and breakfast serving only 1 meal a day does not need to comply with item A.

I. A special event food stand, retail food vehicle, portable structure, or cart does not need to comply with item A.

Statutory Authority: *MS s 31.101; 31.11; 144.07; 157.011*

History: *43 SR 295*

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