

North Carolina Department of Health and Human Services Division of Public Health

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March 27, 2013

POSITION STATEMENT: NSF/ANSI Standards and Requirements for Barbecue Cookers

PURSUANT TO: 15A NCAC 18A .2600 Rules Governing the Food Protection and

Sanitation of Food Establishments (.2654) and North Carolina Food Code

Manual (2009 Food Code, Parts 4-1 and 4-2)

SOURCE: Larry D. Michael, Food Protection and Facilities Branch

QUESTION:

Do barbecue cookers need to meet the NSF/ANSI Standards?

DISCUSSION AND RATIONALE:

EQUIPMENT does not have to be NSF/ANSI listed. If not NSF/ANSI listed, FOOD CONTACT SURFACES of EQUIPMENT, including barbecue cookers, must meet Parts 4-1 and 4-2 of the 2009 Food Code. The manufacturer or owner must provide documentation that the materials are safe as required in Paragraph 4-101.11(A). Paragraph 4-101.11(B) requires FOOD CONTACT SURFACES of EQUIPMENT to be CORROSION-RESISTANT. However, NSF/ANSI Standard 4 (cooking equipment) allows materials that are not CORROSION-RESISTANT to be used for cooking grates and also exempts areas that reach more than 180°F (during normal operations) from the internal angle radius requirement in Subparagraph 4-202.11(A)(3). Therefore, since NSF/ANSI-listed EQUIPMENT is acceptable (Section 4-205.10), the same standard should apply to evaluating the EOUIPMENT in Parts 4-1 and 4-2.

RESPONSE / INTERPRETATION:

No. Barbecue cookers are not required to meet NSF/ANSI Standards; however, if such EQUIPMENT is not NSF/ANSI listed, then it must meet Parts 4-1 and 4-2 of the North Carolina Food Code Manual. However, by applying NSF/ANSI Standard 4 to Parts 4-1 and 4-2, the grates do not have to meet Paragraph 4-101.11(B) and the construction does not have to meet Subparagraph 4-202.11(A)(3).

REFERENCES:

2009 Food Code, Parts 4-1 and 4-2; NSF/ANSI Standard 4



