

Acceptable Certification Programs

The following certification program marks constitute a sampling of the many marks certifying compliance with Wisconsin Food Code Section 4-205.11(A). For additional information, visit the program websites.

NSF International

<http://info.nsf.org/Certified/Food/>



CSA Group

<http://www.csagroup.org/us/en/services/testing-and-certification/certified-product-listing>



Intertek

[http://etlwhidirectory.etlsemko.com/WebClients/ITS/DLP/products.nsf/\\$Search?OpenForm](http://etlwhidirectory.etlsemko.com/WebClients/ITS/DLP/products.nsf/$Search?OpenForm)



Underwriters Laboratories

<http://database.ul.com/cgi-bin/XYV/template/LISEXT/1FRAME/index.html>



3-A Sanitary Standards

https://www.3-a.org/Symbol/SymbolHolder_search.php



Baking Industry Sanitation Standards Committee

<http://www.bissc.org/php/bissc-listing.aspx?list=company>



Contact Us

If you have any questions or would like to submit equipment for review, or to obtain application forms, please contact DATCP or DHS.



WI Dept. of Agriculture, Trade and Consumer Protection

608-224-4682

DATCPFoodScientists@wisconsin.gov



WI Dept. of Health Services

608-266-2835

DHSFSRLgroup@wisconsin.gov

Wisconsin Food Equipment Committee

Equipment Comparable Compliance Guidelines



WI Department of Health Services

WI Department of Agriculture, Trade and Consumer Protection

Wisconsin Food Equipment Committee

Pre-approved non-ANSI Equipment

Pre-approved non-ANSI Equipment cont'd

Mission

The committee will review non-certified food equipment for compliance with the intent of the Wisconsin Food Code and make recommendations to the Department of Health Services (DHS) and the Department of Agriculture, Trade and Consumer Protection (DATCP) to approve or deny the use of such equipment in licensed retail facilities and restaurants

Authority and Scope

Wisconsin Food Equipment Committee has no approval authority under Wisconsin Statutes. The committee is formed by DHS and DATCP to satisfy WI Food Code Requirement under Section 4-205.11(B), *"food equipment that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and department of agriculture, trade and consumer protection."*

The following food equipment does not need to be ANSI certified and can be used in a retail facility or restaurant as long as it is maintained in good repair and in sanitary conditions.

Cooking/Reheating

- Microwave
- Coffee maker
- Electric griddles (with removable plates only)
- Panini Grills
- Top loading toasters
- Rice Cooker (with removable insert only)
- Induction burner
- Waffle irons
- Roasters (Nesco-type) with removable insert and temperature dial (for reheating only)

Hot Holding

- Roasters (Nesco-type) with removable insert and temperature dial
- Slow Cookers (with removable insert and for holding non-time/temperature-control-for-safety foods (TCS) only)

Cold Holding

- Freezer (for storage of frozen products only)
- Homestyle/dorm cooler (for holding non-time/temperature-control-for-safety foods (TCS) only and should always be replaced with a commercial unit)

Other

- Blenders
- Hand held mixers
- Coffee grinders
- Plastic food containers (Tupperware, Rubbermaid, Ziploc bags)
- Wooden sushi rollers (wrapped and changed every 4 hrs.) and oke/hangiri bowls
- Plates, flatware, utensils, pot, pans

Food equipment not meeting ANSI standards that are not smooth and easily cleanable and/or are not maintained clean and in good repair should be removed at the inspector's discretion and does not need to go through the committee review process.