

Acceptable Certification Programs

The following certification programs are a sampling of the many marks certifying compliance with Wisconsin Food Code Wis. Admin. Code ATCP 75 Appendix (4)(2) (205.11)(A). For additional information visit the following program websites:

NSF International

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

CSA Group

<https://www.csagroup.org/services-industries/product-listing/>

Intertek

<https://ramuk.intertekconnect.com/WebClients/ITS/DLP/products.nsf/%24%24Search?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, contact DATCP.



Wisconsin Department
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Consumer Protection

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Wisconsin Food Equipment Committee



Equipment Comparable Compliance Guidelines

Wisconsin Department of Agriculture, Trade and Consumer Protection

Wisconsin Food Equipment Committee

Mission

The committee reviews custom and commercial built food equipment that is non-certified for compliance and will make a recommendation to the Department of Agriculture, Trade and Consumer Protection (DATCP) to approve or deny for use in retail food establishments. The committee will maintain a list of equipment that is pre-approved for use in retail food establishments without being certified or classified for sanitation. The committee will not accept applications for residential equipment that has a readily available commercial equivalent (example- homestyle refrigerators).

Authority and Scope

The Wisconsin Food Equipment Committee has no approval authority under Wisconsin Statutes. The committee is formed by DATCP to satisfy Wisconsin Food Code requirement under Wis. Admin. Code ATCP 75 Appendix (4)(2)(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."



Pre-approved Non-ANSI Equipment

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 and 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 four hours) and oke/hangiri bowls
- Plates, flatware, utensils, pot and 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.