

# UL FOOD PROGRAM

## ACCEPTANCE OF THE UL MARK

### Background

UL is a third party certification organization involved in numerous public health and safety programs. For commercial food service equipment, UL offers certification services to nationally recognized standards for electric, fire and mechanical safety as well as for equipment sanitation. UL sanitation certification is conducted to the applicable NSF / ANSI International standard.

### Acceptance

With regard to UL Mark acceptance, it can be unequivocally stated that **UL has acceptance of its food service equipment sanitation program by regulatory authorities.** In addition to the individual contacts UL has made with regulatory officials throughout the US and Canada, UL obtained accreditations and other forms of official “recognition” from those jurisdictions that required such. For example, UL obtained *American National Standards Institute (ANSI)* and *Standards Council of Canada (SCC)* accreditation of its food equipment sanitation program.

The following additional information is offered on acceptance of UL’s food equipment sanitation program.

- ❑ Chapter 4 of the *FDA Food Code* (Parts 4-1 and 4-2) deals with equipment (materials and design / construction). Clause 4-205.10 of the Code states:

*“FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program will be deemed to comply with Parts 4-1 and 4-2 of this chapter.”*

- ❑ Where local regulations are required, UL obtained the necessary “equivalence to NSF” or otherwise met the local regulations (e.g. California and Minnesota).
- ❑ UL has an ongoing program of increasing awareness of the UL Mark through regular contacts with authorities having jurisdiction (e.g. attendance at plan reviewer meetings, informational mailings, “*EPH Regulator*” newsletter, attending and presenting at conferences).
- ❑ UL’s *Environmental & Public Health Council* consists of persons having enforcement authority in the environmental and public health safety fields, government officials having responsibility in establishing safety codes and standards, and others having knowledge and experience in specific areas of interest.
- ❑ The *National Restaurant Association* advises participants in their ServSafe program to “look for the ...UL sanitation classification mark on commercial food service equipment.” (4th edition, page 167 of “*Applied Food Service Sanitation*” textbook).

- ❑ UL's Directory of Classified products and manufacturers is growing rapidly in recognition of UL's acceptance).
- ❑ There is no known jurisdiction in the USA and Canada that does not accept UL's sanitation mark.

### **Acceptance vs. Awareness**

UL recognizes that a very small minority of health inspectors on a local level will not be "aware" of UL's EPH mark. This does not mean that they do not "accept" the EPH Mark. If a lack of awareness occurs as a part of the facility plan review process, or during inspections by health authorities, UL can provide appropriate telephone or written support for the mark. If it occurs as part of a final inspection, UL will provide the support necessary to timely resolve the matter to the satisfaction of all involved parties.

### **Conclusion**

Given the Food Code provisions, UL's ANSI and SCC accreditations and the other considerations noted above, equipment bearing UL marks for sanitation has regularly been installed and accepted by regulators throughout the US and Canada. Anyone responsible for commercial food service equipment should feel confident that UL has in the past and will continue to provide any and all necessary support for the acceptance of its certification Marks.

**Look for UL directory listings on the internet at [www.ul.com](http://www.ul.com)**

### **LOOK FOR THE UL MARK**

