

300 Cabinet Exterior	
1	Design – cleaning; insects/rodents proof
2	Materials – type; gauge; durability
3	Finish – corrosion resistant
4	Fabrication – joints; seams; edges
5	Field Assembled – gasket kit; closing methods
6	Door Construction – alignment; gap; gasket; jambs/flanges
7	Door Tracks & Guides – clean outs; removable; easily cleaned
8	Bulk Food Vend Stage; Nozzles; Chutes - Protected, 1/16” gap, Recessed
9	Packaged Food Delivery Doors & Lids – self closing; interior protection
10	Packaged Confection – rodent proof cover, baffle
11	Ventilation Openings – louvers; screening; screen size
12	Service Connections, Shipping Bolt Holes – grommets; plugs; clamps
13	Elevation & Movable- 80 lbs.; sealed; legs; casters
14	Legs, Feet & Levelers – sturdy; shaped; closed
15	Side Panels Channels – 2” min; closed
16	Kick Plates – removable
17	Disconnection Safeguards
400 Food Contact Surfaces	
18	Access for cleaning & inspection
19	Materials – smooth; durable; non-toxic; corrosion resistant; non-absorbent
20	Finish – smooth; no breaks, corrosion, cracks, chipped, paint, enamel
21	Threaded surfaces – no V-type surfaces
22	Welding & Soldering – smooth; non-toxic; easily cleanable; cleaned
23	Internal Angles & Corners – smooth; continuous radius
24	Gaskets, Retaining Grooves – easily cleanable
25	In-Place Cleaning – cleaner/sanitizer circulate through system; contact all surfaces; self-draining; thoroughly clean
26	Non-Pressurized Food Containers – covered; aprons
27	Cover Design – removable; flanged overlap; sloped; overlap flange on sections; hinges
28	Cover Port Opening – flanged up ³ / ₁₆ ”; overlap cover flange
29	Other Openings in non-pressurized containers – sealed
30	Non-Pressurized Water Containers – fixed; portable
31	Opening Devices – materials; removable; cleanability; protected
32	Icemaker Systems – accessible; V-type threads minimized
33	Icemaker Water Reservoirs – air gap; backflow preventor; accessible; removable; floats; outlet tubing; standpipes; construction
34	Ice Maker Water Tubing – removable
35	Ice Storage Hoppers – readily accessible; removable; allow for cleaning; pivot outward
36	Icemaker Harvesters – accessible
37	Ice Dispensing Chutes – removable; accessible; smooth; design features
38	Water Filters – sanitary replacement of elements or throwaway shells
500 Non-Food Contact Surfaces	
39	Access for cleaning wet or dry methods
40	Material – smooth; non-absorbent; easily cleanable
41	Finish – smooth; easily cleanable; resistant to corrosion, cracks, chipping; lead paint < .06%
42	Fabrication & Assembly - joints & seams; draw fasteners, devices; angles, channels, gussets or hollow sections; reinforcing & framing; gaskets; hinges
43	Cabinet fixtures or components – design; access; mounting
44	Cup Turrets & Magazines – design; protection of cups & containers
45	Refrigeration Components – evaporator protection; separation of condensing unit
46	Shelves, Aprons & Splash Panels – easily cleanable; size, location;
47	Collection of Spillage, Drainage, Leakage – shelf, drain pan construction; drain size, drain outlet, Cross Connections (507.3.5)
48	Waste Containers & Controls – collection; construction; bulk beverage

	dispensing; directly connected machines; use of waste containers; cutoff control
600 Water Supply Protection	
49	Approved Supply
50	Methods of Installation – local codes model BOCA, IPC
51	Water Supply Protection – backflow prevention; air gap, air break; hot beverage controlled location; carbonated backflow prevention; backflow preventor protection
52	Materials – toxic tubing; prohibited materials
53	Water Bath Compartment – one-piece tubing/container below water
54	Water Filters – self-draining construction
700 Temperature Controls & Performance	
55	Design & Performance – adequate heating/cooling units, insulation; performance 0/15/41/135°F; storage stipulations 15 min variance
56	Automatic Shutoff Controls /Field Test/ Reset
57	Equipment Performance Testing – ∅24 hr @ 100°F, 25% RH, •Open Door recovery 75/75/30/120 min, +Mechanical test 0/15/41/135°F @ 15 min, ≠Power interrupt test 0/15/41/135°F @ 15 min
58	Test Record Submitted – performance charts. Certification of Test Equip.
59	Thermometers – accurate ± 3°F; warmest location; visible during service
60	
61	
800 Safety & Misc. Requirements	
62	Protection against broken glass
63	Machine Stability UL 541/751 not counter, wall, pedestal or table mount
64	Anchoring Carbon Dioxide (CO ₂) Cylinders
65	Sanitation Instructions; temperature cutoff controls test (manual or card)
66	Product Cooling by Immersion
67	Cleaning Record Retainer (machines with food contact surfaces)
68	Machine Model Identification – location visible; small machines exempt
900 Water Vending Machines	
69	Scope – dispensing units; vending machines; treatment devices
70	Exterior Cabinet & Dispensing Platform – vending stage door; dispensing nozzle protection
71	Cabinet Markings and Claims – supply connection warning; filtration only marked “for 500 ppm of TDS”; purified (distil, ion-exchange, RO); water dispensing unit marked “controlled location”; certification of machines; consumer information “Use clean sanitized containers”
72	Water Contact Components & Surfaces – water tank vents (flanged up ³ / ₁₆ ”, 16 mesh screen); in-place cleaning provisions/instructions (procedure & sanitizing solution); water contact materials specs. & submittal
73	Sequence of Procedures – disinfection; remineralization; blend-back
74	Sewer Connection – air gap
75	Cutoff Controls & Sensors – quality; disinfection monitoring; waste overflow; dosage performance; conductivity sensing for purified water
76	Performance Testing – test submitted; component testing; water quality test submitted (turbidity, TDS, coliform, pH, chloride, sulfate, lead)
77	Sanitation & Servicing Procedures – machine installation; in-place cleaning and maintenance; replace/replenishment schedule; UV or other disinfection system servicing; control settings; parts replacement/replenishment; vended water testing
78	Advertising Claims
79	Affidavit Submitted

