

(December 2020)

PERFORMANCE SPECIFICATIONS
FOR

SECTION 11 48 00

FOODSERVICE CLEANING AND DISPOSAL EQUIPMENT

12/20

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GENERAL

This Performance Specification (PS) specifies the requirements for foodservice cleaning and disposal equipment.

1.1 REFERENCE

1.1.1 Unified Facilities Criteria (UFC)

Contractor must comply with the following:

- A. UFC 1-200-01 General Building Requirements
- B. UFC 1-200-02 High Performance and Sustainable Building Requirements
- C. UFC 3-120-10 Interior Design
- D. UFC 4-510-01 Military Medical Facilities

1.1.2 Military Standard

- A. MIL-STD 1691 Construction and Material Schedule for Medical, Dental, Veterinary and Medical Research Laboratories

1.1.3 Food and Drug Administration

- A. CFR Title 21, Chapter I

1.1.4 National Fire Protection Association (NFPA)

- A. NFPA 99 Healthcare Facilities Code
- B. NFPA 101 Life Safety Code

1.1.5 Underwriters Laboratories (UL)

- A. UL 197 Commercial Electric Cooking Appliances

1.1.6 American National Standards Institute (ANSI)

- A. NSF/ANSI 2 Food Equipment
- B. NSF/ANSI 4E Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment
- C. NSF/ANSI 7 Commercial Refrigerators and Freezers
- D. NSF/ANSI 51 Food Equipment Materials

E. ANSI/CGA Z83.11 Gas Food Service Equipment

1.1.7 Military Health Services Standards

- A. Reserved for future

1.1.8 Other Standards

- A. Reserved for future

2.1 DESCRIPTION & MATERIALS

All requirements within the MIL-STD 1691 JSN descriptions are to be met as well as the performance guidelines listed in the following descriptions.

2.1.1 All JSN'S

- A. Paints, fabrics, and finishes will be selected from the manufacturer's standard options for the specified model unless noted otherwise.
- B. All fabrics (upholstery or drapery) must meet the appropriate fire test associated with each type of fabric as outlined by testing within the reference standards.
- C. All fabrics (upholstery) must meet the appropriate resistance to abrasion test associated with each type of fabric as outlined by testing within the reference standards.
- D. All product finishes and fabrics (upholstery or drapery) must meet industry standards for infection control and performance.
- E. All product finishes must be capable of maintaining sheen and color through warranty period when using industry standard cleaning and disinfection solutions.
- F. All display panel surfaces must maintain clarity through warranty period when using industry standard cleaning and disinfection solutions.
- G. All equipment that have components that are meant for reuse must be autoclavable or able to withstand industry standard cleaning and disinfection processes.
- H. Electrified equipment must be 115 Volt 15 amp maximum unless noted otherwise.
- I. Casters provided must be designed for use on the installed floor finish.
- J. All products that have interoperability capable hardware (i.e. internal storage, data transmission via wireless, Ethernet, LAN, or USB to PC or server connectivity) must meet Cybersecurity requirements in accordance with DoDI 8510.01 Risk Management Framework.
- K. DoDI 8510.01 applies to all DoD IT (medical devices included) that receive, process, store, display, or transmit DoD information. These technologies are broadly grouped as DoD IS, platform IT (PIT), IT services, and IT products. This includes IT supporting research, development, test and evaluation (T&E), and DoD-controlled IT operated by a contractor or other entity on behalf of the DoD.

2.1.1 Pressure Washing and Sanitizing Equipment

K1350 – Washer, Pressure, Mobile w/Sanitizer

K9300 – Washer, Pressure w/Sanitizer

- A. Construction must be free of sharp edges, impervious to fluids, and corrosion resistant. Parts must allow for thorough cleaning and disinfection.
- B. Motor power must be at least 1.7 horsepower and water output must be a minimum of 1,300 PSI with a flow rate 1.6 GPM or higher.
- C. Provide trigger style gun with quick disconnect 0°, 15°, 25°, 40° and detergent nozzles.
- D. Hose must be at least 25 feet in length and non-marking.
- E. Must be able to withstand incoming water temperature of 160°.

3.1 (SECTION 3 to be provided upon Government Committee review)