

SPLASH ZONE chart

For a fixture to have National Sanitation Foundation (NSF) Certification, the fixture and the manufacturing facility that manufactured the fixture have passed a battery of tests that pertain to the stringent requirements of the FDA and USDA.

Lighting equipment falls under the NSF C-2 listing procedure, Special Equipment and/or Devices. The C-2 procedure has protocols which analyze the physical design of, the specific properties of each substance used in the manufacture of, and the fabrication of the fixture. Additionally, NSF investigates the reliability of the manufacturer and the manufacturing process as it relates to the listed product.

These are three certifiable locations for equipment use in food processing, the first two of which apply to lighting fixtures: NON-FOOD ZONE, SPLASH ZONE and FOOD ZONE.

NSF CERTIFICATION	LOCATION DESCRIPTIONS Use and Commentary	TYPICAL LIGHTING APPLICATIONS
NON-FOOD ZONE	<ul style="list-style-type: none"> • Areas where direct contact with food products during normal operations would not be expected. • Equipment is located outside the normal washdown area. • There is a concern that the fixture will add contamination to the protected space or food product (e.g. cleanability - will the finish withstand cleaning, chipping paint, deteriorating paints or finishes, lens impact resistance, lamp glass breakage, etc.) 	Kitchens; food storage; dry process areas; damp process areas - no drip possibility
SPLASH ZONE	<ul style="list-style-type: none"> • Areas where direct contact with food products during normal operations would not be expected; however, the fixture may be situated such that liquids used in the processing or cleaning procedures, may splash, spill, or otherwise soil - either intentionally or inadvertently - the surface of the fixture. There then is the potential for dripping or draining onto other surfaces or even the process. Since these fixtures are often used in washdown areas, Wet location listing is not sufficient. • Fixtures must be tested to withstand high pressure hose washdown. • The concerns of Non-Food Zone also apply. 	Wet or damp process areas; high pressure purging and/or decontamination used in the process; areas using hose washdown
FOOD ZONE	<ul style="list-style-type: none"> • Areas where direct contact with food products is normally expected and surfaces from which the food may drip, drain, or splash back onto surfaces normally in contact with food. • Equipment other than lighting fixtures typically require this certification (e.g. work tables, cutting boards, other direct contact equipment). 	Category not typically used for lighting