

NSF Splash Zones Explained

When lighting receives the NSF (National Sanitation Foundation) certification, you can rest assured that it meets all current federal guidelines and will withstand your facility's elements. These lights need to last through the daily washdowns and sanitation required for food-safe environments, they also must perform in cold (refrigerated) temperatures.

For food and beverage processing, there are three certifiable areas. The first two relate to light fixtures. The chart below is your cheat sheet to understanding your needs.

NSF Certification	Location Descriptions	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. ✓ Fixture 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

