



Product Information Form

General Equipment
NSF/ANSI Standard 2 & 21
Food Equipment

Example products: Table, Simple Cart, Cutting Board

Company Name:

Rubbermaid Commercial Products

Facility number where product will be produced:

40000

For NSF Use ONLY - Family Code

AP

FA00031

Additional facility numbers* (if product will be produced at more than one location):

C0092230, C0229881, C0358499

For NSF Use ONLY - Family Code

AP

C0259411 (Std 2 only)

AP

**If Certified products will differ between production locations, please complete a PIF for each production location.*

1. Requested Certifications - Please confirm the certifications you are seeking for your products.

NSF/ANSI Standard 2

2. Product Literature - Please check in each box below to verify that the following is attached:

- A Certification Parts List (CPL) for each model, showing the material names, suppliers and wetted surface areas of each wetted component *
- Drawings and/or Photos with each model name clearly identified *
- Product Manual

** Important! As part of our review, a detailed comparison will be made of the Certification Parts List and drawing for each model. Please identify and resolve any discrepancies between your drawings and CPLs before submitting to NSF to prevent delays in the certification process.*

3. Product Characteristics / Questions

a) Please provide a short description of the type of units you wish to certify (eg: Pots, Utensils, Thermometers)

Brute Containers, Lids, and Dollies: In both Standards 2 & 21

b) Please provide a product header - if applicable. (eg: EZ-Cook Series, 3000 Series)

See Product Headers under Model Numbers

c) Please list all the model numbers you wish to appear in your NSF listing. If there is more than one model number, please indicate the differences between each model.

Model Number	Difference between models
Brute Tandem Dolly	
2646 [4] [6]	
Round Brute* Containers, Lids, & Dolly [1][2][3] [5]	
Containers	
10 Gal. Brute	Differs in size

20 Gal. Brute	
32 Gal Brute	
32 Gal. Wheeled Brute	
44 Gal Brute	
44 Gal. Wheeled Brute	
55 Gal. Brute	
Lids	
10 Gal. Brute Lid	Differs in size
20 Gal. Brute Lid	
32 Gal Brute Lid	
44 Gal Brute Lid	
55 Gal. Brute Lid	
Dolly	
2640	
Square Brute* Containers, Lids, & Dolly [1][2] [3]	
Container	
3526- 28 Gal.	
3536-40 Gal.	
Lid 3527	
Lid 3539	
Lid 3529	Alternate lid for 28 Gal. Square Brute container (Stackable)
Dolly	
3530	
	[1] In Standard 2 these Containers and Lids are available in: Black, Blue, Burgundy, Dark Blue, Dark Green, Dark Navy, Fuchsia, Light beige, Light Blue, Light Gray, Gold, Natural, Gray, Green, Orange, Pink, Purple, Red, Navy, Silver, Teal Green, White, Yellow, and Brown. Fuchsia, navy, and purple are only acceptable for usage with the following food contact types: alcohol less than 15%, aqueous, bakery products with no free fats or oils on surface, dairy - oil in water emulsions, and dry solids.
	[2] In Standard 21 these Containers and Lids are available in: Black, Blue, Burgundy, Dark Blue, Dark Green, Dark Navy, Fuchsia, Light beige, Light Blue, Light Gray, Gold, Natural, Gray, Green, Orange, Pink, Purple, Red, Navy, Silver, Teal Green, White, Yellow, and Brown.
	[3] The production date is shown on each model. Models produced after January 1, 1999 are NSF Certified
Standard 21 Only	[4] For use with Round or Square Brute Containers.
2116497(44 gal lid)	[5] Available in straight wall or vented
2116501 (55 gal lid)	[6] Date coded on or after January 15, 2002 are NSF certified.
	Standard 2: For usage as food containers
	Standard 21: For usage as refuse containers
	Per Rubbermaid's confirmation all Containers and Lids in Standard 2 will only be made from the materials as shown on the Certification Parts List.
	9-25-2013: Containers, in Std. 21, will no longer be made from: 70% materials on the Food Zone Parts List, 30% 'Post Consumer Resin' (PCR), and up to 1% colorant.

4. Materials - If applicable

a) Are you using Stainless Steel (in the Food Zone, Splash Zone and Non-Food Zone) that is not a SAE (AISI) grade/alloy?

- Yes - Please provide documentation indicating the alloy composition, totaling 100%
 No

b) Are you using Aluminum in a Food Zone that is not an Aluminum Association designation indicated in the table below?

Wrought alloys (sheet and extrusion)

1xxx series alloys	5xxx series alloys
3xxx series alloys	6xxx series alloys
4xxx series alloys	

Casting alloys

218.x	356.0	514.0
308.0	360.0	520.0
319.0	413.0	713.0
332.0	B443.0	

- Yes - Please provide documentation indicating the alloy composition, totaling 100%
 No

5. Organic Coatings - If applicable

a) If using Organic Coating (Non-Metallic Coatings such as Epoxy, powder, enamel, lacquer and porcelain enamel):

Formulator	Trade name	Color of coating	Base Substrate	Zone	Operating temperature coating is exposed to
N/A					<input type="checkbox"/> < 400 F (204 C) <input type="checkbox"/> ≥ 400 F (204 C)
					<input type="checkbox"/> < 400 F (204 C) <input type="checkbox"/> ≥ 400 F (204 C)
					<input type="checkbox"/> < 400 F (204 C) <input type="checkbox"/> ≥ 400 F (204 C)

b) If using more than one Organic coating that differs ONLY by pigment and pigment load (eg: base is the same)

Formulator	Trade name	Color of coating	Base Substrate	Zone	Operating temperature coating is exposed to	Base Resin : Pigment ratio
					<input type="checkbox"/> < 400 F (204 C) <input type="checkbox"/> ≥ 400 F (204 C)	

c) If the coating is used in a splash zone, please provide documentation from the coating manufacturer indicating the Lead content in the coating (if it is 0%, please have them indicate there is no intentional lead added).

6. Marine Requirements

a) Do you wish to have this product evaluated to meet the supplemental requirements for marine food equipment?

- Yes
 No

7. Thermometers - If Applicable

a) If a thermometer is used, please provide the following information:

Manufacturer of thermometer	Tradename/Model	Thermometer Temperature Accuracy Range (C/F)
N/A		

8. In Place Cleaning - If Applicable

a) Is in place cleaning required for this unit? (please refer to quote or ask your account manager)

- No
 Yes

b) If you answered yes to the above, please check in each box below to verify that the following is attached:

- Operations Manual showing cleaning and sanitizing instructions
 Recommended sanitizer type and concentration
 Information showing that recommended sanitizer complies with 40 CFR
 A drawing of the food flow path for the unit(s). If there is more than one food flow path, please provide all paths and indicate which models use which paths.

9. Glass - If Applicable

a) Does your product have any breakable glass components other than light fixtures?

- No
 Yes

b) If you answered yes to the above, please provide the following information and check the check box below.

- A report from the glass supplier stating that it conforms to ANSI Z97.1, or to the impact test within ANSI/UL 197 or to the impact test within BS857:1967