

NSF/ANSI 51 CERTIFICATION

Food Safety Compliance

EUROSTONE QUARTZ

Premium Surfaces

Certification Overview

- EuroStone quartz is NSF/ANSI 51 certified
- Approved for direct food contact surfaces
- Meets stringent health and safety standards
- Suitable for commercial food preparation areas
- Independent third-party testing and certification

What NSF/ANSI 51 Means

- NSF International is accredited certification body
- Standard 51 covers food equipment materials
- Ensures materials do not contaminate food
- Evaluates chemical composition and cleanability
- Requires non-porous, easily cleanable surface

Applications

- Restaurant kitchens and prep areas
- Commercial bakeries

- Institutional food service facilities
- Butcher shops and meat processing
- Residential kitchens (exceeds requirements)
- Any surface where food is prepared or served

Maintenance for Food Safety

- Clean with NSF-approved food-safe cleaners
- Non-porous surface does not harbor bacteria
- Resistant to acids, oils, and common food stains
- Easy to sanitize compared to natural stone
- No sealing required (unlike granite or marble)

Regulatory Compliance

- Meets FDA Food Code requirements
- Accepted by health departments nationwide
- Suitable for HACCP plans
- Documentation available for health inspections
- Certificate available upon request

