



Did you know . . .

Cookware products with nonstick coatings can be safe to use if the product is certified by NSF. Not only must the materials used on the interior surfaces meet U.S food safety standards but the coating undergoes abrasion testing to ensure it will not flake off into food.



Kitchen Remodeling Tips



If you are thinking about remodeling your kitchen, you're not alone. But in addition to thinking about layout, it's important to also think about the safety and performance of appliances and food preparation areas like countertops.

Choosing Large Appliances

While cost and appearance are usually the biggest considerations for most consumers, don't forget about performance when selecting large kitchen appliances. To ensure the appliance meeting minimum standards for design and performance, look for certification to the following standards:

- [NSF/ANSI 184](#) certified dishwashers are checked to ensure they effectively clean and sanitize dishes, which can help protect against foodborne illness.
- [NSF/ANSI 7](#) certified refrigerators and freezers are verified to ensure they are easily cleanable and able to keep food at safe temperatures.

Choosing Small Kitchen Appliances

As NSF discovered during its kitchen germ studies, there can be health and sanitation issues associated with many other products we use in our kitchens every day, including coffee makers, slow cookers, food storage containers, cutting boards and thermometers.

To help address consumer concerns about the quality and safety of these products, the NSF Home Products Certification program was developed. Under this program, we are able to review residential kitchen products to verify that they meet minimum standards for labeling, performance and functionality. In addition,

material safety testing is required to confirm the absence of harmful substances (i.e. heavy metals, phthalates, bisphenol-A) in any materials coming into contact with food. Products certified to this program display the [NSF Certified for Home Use™](#) mark.

Choosing the Right Work Surface

From laminate and solid surfaces to engineered stone, the choices for countertops are endless today.

- **Wood.** The use of wood like butcher block is generally only recommended for cutting boards or for the top of a baker's table.
- **Metal.** Stainless steel counters can help give a kitchen a very modern look, but if you want to be able to use the surface for direct food contact, be sure to ask the fabricator to use stainless steel in the 200, 300 or 400 series alloys. While copper can be a pretty accent, it is not generally recommended for food storage or preparation activities, like mixing bowls.
- **Stone.** While granite is a popular choice for many consumers, it generally is not considered safe for direct food contact because the stone's surface is very porous. [Engineered stones and other solid surfaces](#), including many [laminate materials](#), can frequently be used for direct food contact.

Once you make your choices for your new kitchen, be sure to always follow the manufacturer's cleaning and usage instructions for all of the products that you buy to continue to keep them in good condition for years of future use.