



NSF PRODUCT CERTIFICATION AUDIT REPORT 002 - Food Equipment

Company Information		Audit Information	
Facility Name	Harmony Stainless Steel Products Factory Shishan Shibe Industry Park Shishan Town, Nanhai Foshan, Guangdong 528225, China	NSF Auditor	Dennis Deng
Facility#	C0364557	Audit Start Time	14-APR-2020 10:55:00 AM
Facility Contact	Mr. Zhiyi Kuang	Audit End Time	14-APR-2020 04:55:00 PM
Phone	86 150 2423 7140 CELL	Audit Type	002 - Ver 2.2
Fax		Audit Category	RECURRING
Email	harmony@fssanhe.com	Audit# - Visit#	2482638 - 1975931
Corporate Name	Well Bright Industry Development Limited		
Corporate #	C0364556		
Corporate Contact	Mr. Kevin Song		

Visit Information		
1	Today's audit was conducted with: Name/Title: Mr. Can Kuang/Mgr	See Notes
2	Areas of the facility observed: Production Walked through the production line; there's no production of the certified product at this time of the audit. Main manufacturing process for the certified product were recorded as follows: cutting, bending, welding, polishing, and assembling. Product Storage Areas The auditor has not observed any product/package bearing NSF Mark at the finished goods warehouse; no variation was noted. Testing (QC) Areas Walked through the testing&QC areas; no variation was noted. Main tests for the certified products were recorded as follows: function, appearance, dimension, appearance, etc. Records/Admin. Following records were reviewed: product's files, production records, inventory/shipping records, material's records, compliant system, and advertising materials (such as product's catalog) , no variation was noted. Raw Material Storage The auditor observed some stainless steel materials at the raw material's warehouse; requested certificate of analysis for review, no variation was noted. Shipping/Receiving Walked through shipping/receiving areas, no variation was noted.	See Notes
3	Material/Formulation verifications completed via: Purchase Records Reviewed the invoice of the stainless steel, no variation was noted. Certificates of Analysis Reviewed COA of SS#304, the content of Cr. is above 18; no variation was noted.	See Notes
4	QC/QA Testing observed:	See Notes



	No QC/QA testing observed. As there's no production run for the certified product at this time of the audit.	
5	Product sampling information:	Not Applicable
6	Number of Corrective Actions for items of nonconformance cited in this audit that your organization is responsible for addressing: Number of Nonconformances: 0	See Notes
7	Enforcement Actions taken during audit:	Not Applicable
8	Audit Notes: Additional Notes: 1. No deficiency was noted at last audit. 2. Base to ANF Facility#C0392708.	See Notes

General Policies

9	Prompt access was granted and assistance provided for audits and sampling.	Acceptable
10	Registered document(s) issued by NSF demonstrating that product (or family of products) conforms to all applicable requirements for Certification are maintained at facility.	Acceptable
11	Records are maintained for purchase of ingredients, materials, components; production, inventory, and shipment of Certified Products; and complaints.	Acceptable
12	Fully compliant new product bearing the Mark appears in Listing, has correct trade designation, and is produced at an authorized location.	Acceptable
13	Private labeled Certified Products are marked properly.	Not Applicable
14	Use of the Mark on advertising, packaging, and literature is appropriate.	Acceptable
15	Company has notified NSF of any changes to a Listed product.	Not Applicable
16	Company provides and ships samples when selected by NSF.	Not Applicable
17	Company has responded successfully to all items of noncompliance and corrective actions are verifiable.	Not Applicable

Program Specific Criteria

18	Packages, containers, materials or individual Certified Products bear the NSF Mark or are exempted; utilize authorized trade designation or model number; and fulfill all marking requirements.	Acceptable
19	Only authorized ingredients, materials or components are used in the manufacturing of Certified product.	Acceptable
20	All appropriate audits (initial and annual) have been conducted. If the facility participates in NSF's credentialing program it is confirmed that at least one individual at that production facility is currently credentialed.	Acceptable
21	All appropriate reevaluations and/or performance testing has been completed against applicable criteria within the required frequency.	Not Applicable
22	Equipment is designed to meet all design and construction requirements, including: accessible, easily cleanable, or closed; prevents the harborage of vermin and accumulation of dirt and debris; and allows inspection, servicing, and cleaning.	Acceptable
23	Internal and external angles and corners are smooth. Internal angles and corners adhere to radii requirements. All joints and seams are either sealed and smooth, closed, and meet all radii requirements.	Acceptable



24	Fasteners are not used in a Food Zone. All fasteners are easily cleanable, tight fitting, have an acceptable number of washers included, and meet exposed thread requirements applicable to the appropriate zone.	Acceptable
25	Insulation, reinforcing, framing, and maintenance panels meet all exposure, accessibility, and clean-ability requirements.	Not Applicable
26	Doors, door tracks and guides, door closers, handles, knobs, and pulls are easily cleanable, and meet all size and accessibility restrictions.	Not Applicable
27	All hinges and covers are appropriate for their location; are designed to allow easy clean-ability; and all corners or covers meet radii requirements.	Not Applicable
28	Edgings and nosing's meet all structural requirements.	Acceptable
29	Openings located in a Food Zone are protected to prevent entry of seepage.	Not Applicable
30	Louvers are of a deflecting design or are readily removable. Screening on openings is removable and 16 mesh.	Not Applicable
31	Hardware, handles and pulls, latches and catches, and breaker strips meet all structural, material, and clean-ability requirements.	Not Applicable
32	All mounted equipment meets elevation requirements or is portable. All mounted equipment, legs and feet, casters, rollers, and gliders meet all structural and clean-ability requirements.	Not Applicable
33	Open display stands and brackets, counter tray stands, shelving, counter steps, and platforms meet all structural and clean-ability requirements. Shelf surfaces exposed to unpackaged foods conform to sect 5.2. Shelving identifies in the Official Listing as to whether the products are acceptable for all environments, or for dry storage only.	Not Applicable
34	Pipe chases and enclosed spaces meet all accessibility requirements and are designed to prevent vermin harborage.	Not Applicable
35	Food and flatware containers and drawers meet all Food Zone requirements. Food and flatware containers and drawers; pots, pans, and utensils; insets; bins; and ice pans and bins meet all structural, clean-ability, and radii requirements . Ice pans and bins meet labeling requirements.	Not Applicable
36	Food display cases and food shields conform to all structural, clean-ability, and material requirements. Food shields conform to all applicable requirements.	Not Applicable
37	Self-leveling storage systems conform to all structural and clean-ability requirements.	Not Applicable
38	Dipper wells conform to all structural, distance, radii, and clean-ability requirements. Dipper wells installed in a Food Zone conform to all Food Zone requirements and are readily removable.	Not Applicable
39	Sink surfaces conform to the applicable food zone requirements. Sinks, dish tables and accessories conform to all structural, clean-ability, and size requirements.	Acceptable
40	Sound dampening materials are applied in a manner that prevents dirt or debris from collecting. The material is non-absorbent and complies with the requirements of Sect 4.3.	Not Applicable
41	Back splashes and tops of counters, tables, and back bars conform to all structural requirements.	Not Applicable
42	Breakable glass components and light fixtures conform to all structural, labeling, protection, and clean-ability requirements. Light fixtures meet the construction and material requirements for the zone of intended use.	Not Applicable
43	Thermometers are easily readable and conform to all structural, material, clean-ability, and accuracy requirements. The temperature range of the thermometer is indicated the company's Official Listing.	Not Applicable



44	Beverage stands (beverage counter), water stations, drip troughs, counter-top openings, and syrup and crushed fruit containers conform to all structural requirements. Syrup and crushed fruit containers conform to all radii requirements.	Not Applicable
45	Food dispensing pumps conform to all structural and clean-ability requirements.	Not Applicable
46	Canopies and hoods conform to all structural, clean-ability, and zone requirements. All filters are readily removable, and all baffles, turning vanes, and sliding dampers are readily accessible or readily removable.	Not Applicable
47	All Baker's tables and cutting boards conform to all structural and material requirements. Wood top Baker's tables and cutting boards include manufacturer's instructions.	Not Applicable
48	Plumbing connections conform to all structural, clean-ability, and material requirements.	Not Applicable
49	Wheeled food service equipment conforms to all structural and clean-ability requirements.	Not Applicable
50	Conveyors conform to all structural, material, clean-ability, and accessibility requirements. Strainer baskets, if included, are readily removable.	Not Applicable
51	Enclosed food transport carts and cabinets conform to all structural and clean-ability requirements.	Not Applicable
52	Custom equipment conforms to all applicable sections of NSF/ANSI 2, and all performance requirements. The company shall represent custom equipment as Certified only for categories of products that appear in the Official NSF Listing for that company.	Not Applicable
53	Dinnerware products shall have a permanent marking or an identification plate that denotes the manufacturer's name and product model number. If the manufacturer has more than one production location for the dinnerware product, then the production location shall be identified on the marking or identification plate.	Not Applicable
54	All equipment certified to NSF/ANSI 2 conforms to all applicable requirements outlined in Sect 6.	Not Applicable
55	All equipment certified to NSF/ANSI 2 that is provided with a security package meets all design, construction, and labeling requirements outlined in Sect 7.	Not Applicable
56	Equipment specifically designated for use aboard marine vessels conforms to all material as well as design and construction requirements as outlined in Sect 8.	Not Applicable
57	No other evidence of non conformance to certification criteria noted at the time of the audit.	Acceptable

Evaluation-01

58	What product was evaluated?	Hand Sink
59	What is the Model Number/Trade Designation?	005430
60	What is the production status?	No Production
61	What is the standard?	NSF/ANSI 2
62	What is the Family Code?	AA
63	Is the product Listed, Applied or Not Listed?	Listed



Audit Contact	Signature	Date Signed
Mr. Can Kuang/Mgr	CAN	14-Apr-2020 05:13:55 PM

If you have any questions please submit inquiries to CAR-PC@nsf.org.