

FOOD VENDING MACHINE FACT SHEET

Vending Machine Food Safety

The vending machine must:

1. Have an easily readable thermometer accurate to 1.5°C (2.7°F) located in warmest part of cold food machines, and in coolest part of hot food machines.
2. Maintain cold foods at 41°F or below and hot foods at 135°F or above.

Automatic Shutoff or “Health Switch”

The temperature specified for shutoff activation may deviate from the temperature and for a time immediately after the machine is filled, serviced, or restocked as follows:

Refrigerated: Ambient air temperature of 41°F or higher, for not more than 30 minutes.

Hot Food: Ambient air temperature below 135°F, for not more than 120 minutes.

Potentially Hazardous Foods

Ready-to-eat potentially hazardous foods must be labeled with the preparation date to indicate the date by when the food shall be consumed, which is 7 days or less from the day of preparation. Dispose of ready-to-eat potentially hazardous foods if:

1. The seven-day shelf life has been exceeded.
2. After automatic shutoff, the machine is not repaired or reactivated within 4 hours of shutoff.
3. The internal temperature of the product exceeds 45°F.

General Requirements

1. All potentially hazardous food vended from a machine must be in the original container in which it was packaged at the preparation facility.
2. Condiments need to be individual packages or dispensers filled at an approved location.
3. All food must be labeled in accordance with the Uniform Food Safety Code.
4. All vending machines must comply with National Automatic Merchandising Association (NAMA) & National Sanitation Foundation (NSF).
5. Outside vending machines (typically water machines) must have overhead protection. If not protected from outside elements, the dispensing compartment of a vending machine must be equipped with a self-closing door or cover.