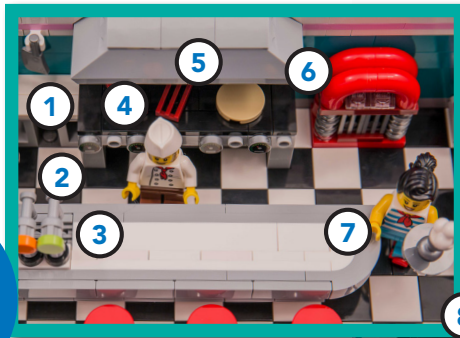


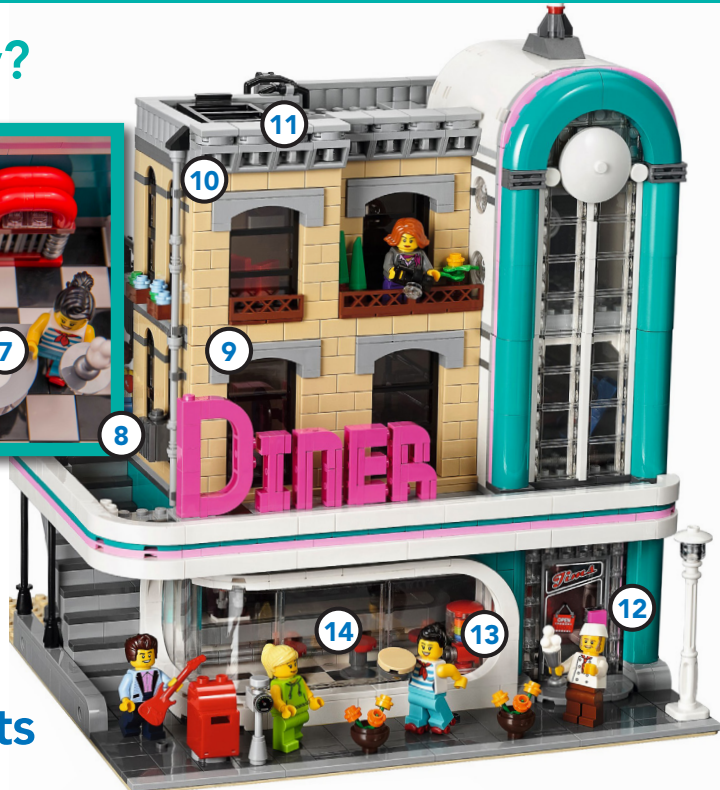
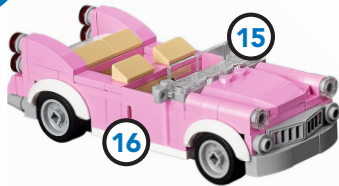
Standards are everywhere!



Can you spot any?



See
key on the
opposite
side



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These are just a few of the thousands of standards that improve the safety, quality, and performance of the places, products, and processes we rely on every day – as in the diner scene on the other side.

- 1 [ANSI Z21.27](#), American National Standard for Hotel and Restaurant Gas Deep Fat Fryers
 - 2 [IEC 60619](#), Electrically Operated Food Preparation appliances – Methods for Measuring the Performance
 - 3 [NSF/ANSI 2](#), Food Equipment
 - 4 [ANSI Z83.11](#), Gas Food Service Equipment
 - 5 [NFPA 96](#), Ventilation Control and Fire Protection of Commercial Cooking Operations
 - 6 [ANSI/IKECA 110](#), Inspection of Commercial Kitchen Exhaust Systems
 - 7 [ISO 18794](#), Coffee – Sensory Analysis - Vocabulary
 - 8 [ANSI/GS-46](#), Green Seal Environmental Standard for Restaurants and Food Services
 - 9 [IAPMO PS 108-98](#), Restaurant Fire Suppression Systems
 - 10 [ANSI/ASHRAE 154](#), Ventilation for Commercial Cooking Operations
 - 11 [UL 762](#), Power Roof Ventilators for Restaurant Exhaust Appliances
 - 12 [AISG-I-206](#), Safety as a Restaurant Employee
 - 13 [ANSI/ISO/ASQ 10002](#), Quality Management – Customer Satisfaction
 - 14 [ASTM F2916](#), Environmental Impact Analysis of Commercial Food Service Equipment
 - 15 [SAE J 2948](#), Keyless Ignition Control Design
 - 16 [ISO 12161](#), Road Vehicles – Endurance Braking Systems of Motor Vehicles
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