



Frequently Asked Questions

1. What is NSF?

NSF International, The Public Health and Safety Organization, is a global independent organization that develops public health standards for products in the food, water and health sciences and consumer goods industries. The NSF Food Equipment Certification Program sets the standards that establish the minimum food protection and sanitation equipment requirements for food handling and processing equipment.

2. What is the “Food Zone”?

The NSF food equipment standards define separate “Zones” to classify surfaces or areas of with different levels of exposure to food products.


<p>Food Zones are areas intended to be exposed to indirect food contact. Equipment or materials that are Food Zone Certified may be used near or have indirect contact with food and are also suitable for use in Splash and Nonfood Zones.</p>	<p>Splash Zones are areas that are exposed to routine soiling from splashes and spills, but not intended for contact with consumable food.</p>	<p>Nonfood Zones are areas that are not exposed to food or splashes.</p>
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3. What are HACCP Guidelines? Why are the colors important?

Are the color designations mandatory?

HACCP (Hazard Analysis Critical Control Point) is a management system in which food safety is addressed through the analysis and control of raw food hazards from production to manufacturing and consumption. While the FDA does not currently have any enforceable requirements regarding procedures to manage food cross contamination, HACCP guidelines provide common best practices like a recommended color-coding system, and while not mandatory, following a color-coded protocol for designated food areas is highly beneficial for optimal food safety.

HACCP Color Recommendations

	RED = RAW MEAT 
	WHITE = CHEESE/BREAD/BAKING 
	GREEN = FRUITS/VEGETABLES 
	BLUE = SEAFOOD 
	BROWN = COOKED MEAT 
	YELLOW = POULTRY 

4. What does FDA compliant materials mean?

The FDA regulates food contact substances (packaging, tools, equipment) to prevent the transfer of chemicals from the contact substances to the food. In accordance with these regulations, the FDA has designated specific food safe materials that are qualified as safe for food contact. The Klever Kutter NSF Food Zone has been manufactured with plastic polymer materials that are FDA compliant for food contact safety.



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5. What makes this different from the original Klever Cutter?

The Klever Cutter NSF Food Zone is uniquely designed for foodservice and high-sensitivity environments and is made of FDA compliant materials. It is the ONLY safety cutter that is NSF Food Zone Certified, available in HACCP aligned colors, and infused with KLEEN Antimicrobial. This unique certification indicates that these cutters are safe to be used in Food Zones and around food products. The NSF Food Zone cutter is designed specifically to be thoroughly cleaned with a rust resistant stainless-steel blade and is commercial dishwasher and autoclave safe.

6. What is KLEEN Antimicrobial?

KLEEN Antimicrobial is a component integrated in the formulation of the plastic polymer handle that inhibits the growth of bacteria on this high touch point product.

7. How can I clean my Klever Cutter NSF?

The Klever Cutter NSF Food Zone features a rust resistant stainless-steel blade, through holes for easy cleaning and is specifically designed to be commercial dishwasher and Autoclave safe for up to 250 degrees Fahrenheit. Please test with your own equipment. Through holes may be thoroughly cleaned using small brushes to clear out any remaining debris.