

Code of Practice



National Automatic Merchandising Association

Water Vending Machine Code of Practice

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Table of Contents

<u>Section</u>	<u>Page</u>
<i>Introduction</i>	<i>3</i>
<i>General Requirements.....</i>	<i>3</i>
<i>The NAMA Construction Standard is a self-regulating industry standard.....</i>	<i>4</i>
<i>The NAMA Construction Standard provides specific guidance to current machine manufacturer participants in the NAMA Vending Machine Evaluation Program. ...</i>	<i>4</i>
<i>The NAMA Construction Standard provides valuable guidance to new manufacturers of water vending machines.</i>	<i>4</i>
<i>The NAMA Construction Standard enhances governmental regulations for water vending machines.</i>	<i>4</i>
<i>The NAMA Construction Standard is a valuable communication tool and a benefit to participants in the machine evaluation program.</i>	<i>5</i>
<i>The NAMA Construction Standard provides the basis for NAMA’s annual plant inspection program.</i>	<i>5</i>
<i>The NAMA Construction Standard provides basic requirements for servicing and testing water vending machines.</i>	<i>5</i>

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Water Vending Machine “Code of Practice”

Introduction

Manufacturers of water vending machines that participate in the NAMA Vending Evaluation Program take pride in delivering to its customer’s quality water meeting strict standards. The water vending industry routinely employs additional measures to further the protection of its product beginning with the source water on through to the dispensing of the water into our customer’s container.

These measures are laid out in the NAMA “Administrative Procedures” After a manufacturer receives initial certification of their water vending machines they are required to have an annual inspection of water vending machines being manufactured to assure continued compliance with the NAMA “Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines” requirements and other applicable regulations. These inspections are conducted by an independent Public Health Consultant.

The NAMA “Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines,” known as the NAMA Construction Standard, was first published in 1958. In 1982 the NAMA Construction Standard was revised to include construction and performance requirements for water vending machines.

General Requirements

The NAMA Construction Standard provides a comprehensive guide for water vending machine construction and performance. Manufacturers of water vending machines are also required to comply with all applicable state or local agency regulatory requirements for vended water in the states in which their machines are installed and operated.

Manufacturers of water vending machines enhanced their own requirements through this Code of Practice:

The NAMA Construction Standard is a self-regulating industry standard.

The Construction Standard establishes a comprehensive standard for water vending machine manufacturers to adhere to ensuring a safe and quality water is provided to our customers.

The NAMA Construction Standard provides specific guidance to current machine manufacturer participants in the NAMA Vending Machine Evaluation Program.

The Construction Standard is a reference document that provides, in one place, information participants need regarding government and industry standards for water vending.

The NAMA Construction Standard provides valuable guidance to new manufacturers of water vending machines.

For manufactures who wish to enter the water vending industry, the NAMA Construction Standard is a valuable resource to educate them on our industry's technical and regulatory requirements and provide them with a framework within they can begin their manufacturing.

The NAMA Construction Standard enhances governmental regulations for water vending machines.

Besides looking at the exterior of the machine for sound construction and at materials in contact with the water inside the machine, machines are equipped with cut-off controls that monitor the disinfection step, which is the last treatment step prior to the water being dispensed, to prevent the dispensing of water should the disinfection process fail. The minimum treatment processes/components present in a water vending machine are set forth in the Construction Standard and includes the following; micron filtration, dissolved solid reduction via reverse osmosis or de-ionization, carbon filtration, and disinfection via ultraviolet light or ozone.

The NAMA Construction Standard is a valuable communication tool and a benefit to participants in the machine evaluation program.

The NAMA Construction Standard is a valuable tool to provide representatives of the media and consumers a better understanding of the water vending machine manufacturer's processes to provide customers with safe, quality water. The water vending machine will carry the name of the company that services the machine, a phone number and/or website to contact the company; a list of the water treatment process used in the machine and the source of the water being treated.

The company is a participant in the NAMA Vending Machine Evaluation Program and carries the NAMA Service Mark "NAMA LISTED" on the machine.

The NAMA Construction Standard provides the basis for NAMA's annual plant inspection program.

A key provision of the NAMA Administrative Procedures is the requirement for an annual inspection of each manufacturing participant by a third party Public Health Consultant. The program confirms the manufacturer's compliance with the technical, performance and regulatory requirements of the NAMA Construction Standard.

The NAMA Construction Standard provides basic requirements for servicing and testing water vending machines.

Minimum servicing standard at least every 31 days or more frequently as required by state regulation or company protocol.

The water being dispensed to our customer's is tested semiannually for coliform bacteria and meets state and federal requirements for safety.