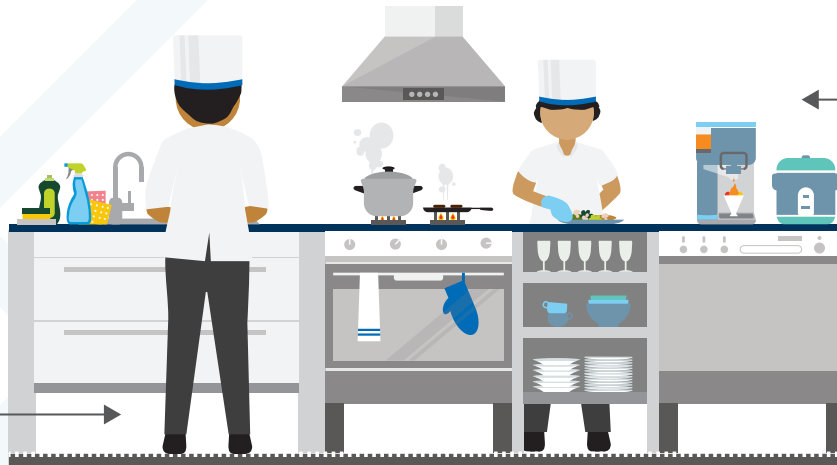


For your **DINING PLEASURE**

ASTM Standards Support **GOOD TASTE**

Use **soap and antimicrobial** standards to help keep surfaces and equipment clean.

Specify food **preparation and handling gloves** (D7329), and promote **worker safety with slip resistance and footwear** standards from Committee F13.



Test and check food service equipment — **cleaning and sanitizing, cooking and warming, storage and dispensing** — with standards from Committee F26.

Does that entrée smell good or spicy? **Sensory evaluation** standards help describe the aromas and flavors.

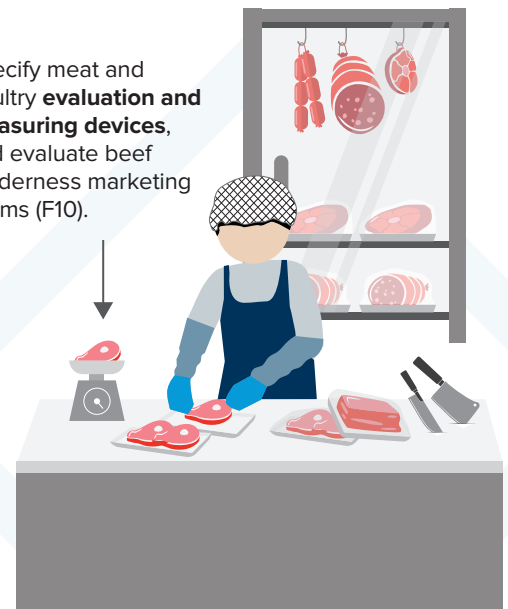


Keep little ones occupied with **crayons** (D4236). Keep them safe in high **chairs** (F404).



Test and evaluate **fibers and yarns** of tablecloths and napkins with textiles standards from Committee D13.

Specify meat and poultry **evaluation and measuring devices**, and evaluate beef tenderness marketing claims (F10).



ASTM's committee on food service equipment (F26) provides crucial standards for equipment in restaurants and kitchens – from storing and handling to preparation, cooking, and serving. Other committees also develop standards important to restaurant operations:

- Ceramic Whitewares and Related Products (C21)
- Consumer Products (F15)
- Livestock, Meat, and Poultry Evaluation Systems (F10)
- Paint and Related Coatings, Materials, and Applications (D01)
- Pedestrian/Walkway Safety and Footwear (F13)
- Rubber (D11)
- Sensory Evaluation (E18)
- Soaps and Other Detergents (D12)
- Textiles (D13)