

## NSF CERTIFIED LIGHTING FIXTURES



Food processing in all areas ranging from large poultry and meat facilities to smaller facilities of all types and sizes that handle, process, prepare, or distribute items such as candies, fruits, jellies, vegetables, and more may be subject to intense safety regulations and standards.

These regulations help to mitigate risk for contamination and subsequent unsafe outcomes for consumers. Lighting is a large part of regulatory standards as it relates to food safety.

The U.S. Food and Drug Administration (FDA) and NSF International have established specific standards for lighting in food processing facilities. Food grade light fixtures that meet NSF standards must be corrosion resistant, free from toxic materials, resistant to hose downs, and tightly sealed to avoid the accumulation of contaminants that could put the food product at risk.

SONARAY offers fixtures specifically designed to address lighting regulations for these areas as they relate to processing, preparation, and distribution of food and food byproducts.

Products including variations of the Obi Light Bar and LumaWedge High Bay fixtures comprise NSF rated offerings from SONARAY. This means that the NSF rated fixtures have undergone extensive testing and certification through an NSF quality and sampling process.

The NSF logo on a fixture means it has met the safety measures outlined by NSF and has undergone rigorous testing that makes the fixture safe for use in these food environments. Look to SONARAY for safe, clear, effective, affordable, and available options for NSF mandated lighting environments.



Obi Light Bar – Order No. LB-4030S, LB-4030M, LB-4060M



LumaWedge High Bay – Order No. HB-6090, HB-6135, HB-6180, HB-6260

