

DIN 6650-6:2014-12 (En glisch)

Dispense systems for draught beverages - Part 6: Requirements for cleaning and disinfection

Contents	Page
Foreword	3
1 Scope	4
2 Normative references	4
3 Terms and definitions	4
4 Cleaning and disinfection target	5
5 Cleaning and disinfection intervals	5
6 Cleaning and disinfection procedures	7
6.1 General	7
6.2 Chemical cleaning	7
6.3 Chemical-mechanical cleaning	7
6.4 Disinfection methods	7
7 Requirements for cleaning agents and disinfectants	8
7.1 General	8
7.2 Requirements for mechanical cleaning devices	8
7.3 Requirements for cleaning agents and disinfectants	8
8 Requirements for cleaning equipment	8
9 Cleaning and disinfection procedures	8
10 Documentation of cleaning and disinfection	9
11 Testing	9
11.1 Checking the success of cleaning operations	9
11.2 Determining the need for cleaning	9
11.3 Microbiological testing for specific types of beverage	10
11.3.1 Water coolers	10
11.3.2 Beer	10
Annex A (normative) Microbiological testing to determine cleaning success in accordance with 11.2	11
Annex B (informative) Microbiological testing of filtered beer	12
Bibliography	13