

DIN 10546:2022-03 (E)

Food hygiene - Checking the effect of cleaning and disinfection on surfaces by means of rinsing procedures

Contents	Page
Foreword	3
Introduction	4
1 Scope	5
2 Normative references	5
3 Terms and definitions.....	5
4 Abbreviated terms	6
5 Range of application of rinsing methods and their implementation.....	6
5.1 General	6
5.2 Selection/performance criteria of the methods to be used.....	7
5.2.1 Overview of methods	7
5.2.2 Requirements on the validation/verification of the methods.....	8
6 Performance of a rinsing method	9
6.1 Principle.....	9
6.2 Consumables, reagents, nutrient media and equipment.....	9
6.3 Sampling.....	9
6.3.1 General	9
6.3.2 Sampling site.....	10
6.3.3 Time of sampling and sampling frequency.....	10
6.3.4 Sampling report.....	10
6.3.5 Sample storage and transport.....	10
Annex A (informative) Sampling techniques	11
A.1 General	11
A.2 Bacterial count determination in pipes	11
A.3 Bacterial count determination in bottles	11
A.4 Bacterial count determination in small parts.....	11
Bibliography	12

Tables

Table 1 — Abbreviated terms	6
-----------------------------------	---