

DIN EN 17735:2023-02 (E)

Commercial dishwashing machines - Hygiene requirements and testing

Contents		Page
European foreword		4
1	Scope	5
2	Normative references	5
3	Terms and definitions	5
4	Requirements	10
4.1	Process requirements	10
4.1.1	General	10
4.1.2	Requirements for obtaining hygienic washing results	10
4.2	Technical requirements	12
4.2.1	Requirements relating to construction materials	12
4.2.2	Functional requirements	12
4.3	Requirements relating to the treating agents	13
5	Testing	13
5.1	General	13
5.2	Type and scope of tests	13
5.3	Test procedures	14
5.3.1	Type test	14
5.3.2	Post-installation test	17
5.4	Overview of the number of samples for microbiological testing and the associated record sheets	18
Annex A (normative) Testing of hygienic operation of dishwashing machines - type test and post-installation test		19
A.1	Load	19
A.1.1	Type testing	19
A.1.2	Post-installation testing	24
A.2	Microbiological test methods	25
A.2.1	Determination of microbial reduction by bioindicators	25
A.2.2	Aerobic colony count of wash ware surface	28
A.2.3	Determination of the aerobic colony count of the detergent solution	28
A.3	Reference detergent and rinse aid for the type test	29
A.3.1	General	29
A.3.2	Reference detergent	29
A.3.3	Reference rinse aid	30
A.4	Test report	30
A.4.1	Documentation	30
A.4.2	Data in the test report	30
Annex B (informative) Technical recommendations onsite		32
B.1	Functional requirements relating to the operation of dishwashing machines	32
B.1.1	General	32
B.1.2	Water quality	32
B.1.3	Temperature	33
B.1.4	Contact time	33
B.1.5	Requirements relating to the treating agents	34

B.2	Testing	35
B.2.1	General	35
B.2.2	Type of tests and scope of testing onsite	35
B.2.3	Daily inspection	36
B.2.4	Periodic inspection	36
B.2.5	Overview of the number of samples for microbiological testing and the associated record sheets	36
Annex C (informative)	Guideline for planning, organization of the dishwashing process, maintenance and servicing of dishwashing machines and also relating to wash ware	37
C.1	Planning of dishwashing machine facilities	37
C.2	Organization of the dishwashing process	38
C.2.1	Operating personnel	38
C.2.2	Receiving of used wash ware	38
C.2.3	Pre-cleaning and loading of dishwashing machines	38
C.2.4	Dishwashing machine programme cycle	38
C.2.5	Drying and preparation and storage of the wash ware for further use	39
C.3	Maintenance and servicing	39
C.3.1	Operational and functional safety	39
C.3.2	Operation logbook	39
C.3.3	Cleaning of dishwashing machine	39
C.4	Wash ware	40
C.4.1	General	40
C.4.2	Shape	40
C.4.3	Surface characteristics	40
C.4.4	Shape and surface of drinking glasses	40
Annex D (informative)	Examples record sheets	41
D.1	Evaluation of the determination of the surface aerobic colony count	41
D.2	Checking the aerobic microorganism count of the detergent solution	41
D.3	Results of inspection with bioindicators	42
Annex E (informative)	Alternative Test Method	45
Bibliography		46