

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

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

---

<b>Contents</b>		<b>Page</b>
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