

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

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

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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