

DIN 10516:2020-10 (E)

Food hygiene - Cleaning and disinfection

Contents	Page
Foreword	3
Introduction	4
1 Scope	5
2 Normative references	5
3 Terms and definitions.....	6
4 Requirements	8
4.1 General	8
4.2 Cleaning methods.....	8
4.2.1 General	8
4.2.2 Dry cleaning	9
4.2.3 Wet cleaning	9
4.2.4 Special cleaning methods	10
4.3 Disinfection methods	10
4.4 Methods for cleaning and disinfecting hands	11
4.5 Design and material composition and characteristics of installations and surfaces.....	11
4.6 Removal of cleaning agents and disinfectants	12
5 Additional requirements	12
5.1 Cleaning agents	12
5.2 Disinfectants	12
5.3 Handling and storage of cleaning agents and disinfectants	12
5.3.1 Handling	12
5.3.2 Application and dosage	13
5.3.3 Storage	13
6 Drafting of a cleaning and disinfection plan.....	13
7 Monitoring the effectiveness of cleaning and disinfection measures	14
7.1 General	14
7.2 Checking the cleaning effect	14
7.3 Checking the disinfection effect.....	14
7.4 Checking the cleaning and disinfection effect of processes in dishwashers and glass-washing machines and the hygienic condition of the objects to be cleaned	15
7.5 Checking the cleaning and disinfection performance of processes in washer-disinfectors for reusable boxes and reusable containers and the hygienic condition of the objects to be cleaned.....	15
8 Checking for cleaning agent and disinfectant residues	15
8.1 General	15
8.2 Surfaces	15
8.3 Rinse water.....	16
9 Cleaning, care and maintenance of the cleaning and disinfection devices and cleaning utensils	16
10 Training.....	16
11 Documentation.....	16
Annex A (informative) Example of a cleaning and disinfection plan	17
Annex B (informative) Cleaning and disinfection in food businesses	18
Bibliography	24