

Commercial dishwashing machines - Hygiene  
requirements and testing

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

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English Version

## Commercial dishwashing machines - Hygiene requirements and testing

Machines à laver la vaisselle commerciales - Exigences liées à l'hygiène et essais

Gewerbliche Spülmaschinen - Hygieneanforderungen und Prüfung

This European Standard was approved by CEN on 14 November 2022.

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## European foreword

This document (EN 17735:2022) has been prepared by Technical Committee CEN/TC 429 “Food hygiene - Commercial warewashing machines - Hygiene requirements and testing”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2023, and conflicting national standards shall be withdrawn at the latest by June 2023.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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## 1 Scope

This document specifies hygiene requirements for the operation of commercial dishwashing machines (hereinafter referred to as dishwashing machines) and the tests to be performed on these machines. It specifies requirements for reaching an appropriate hygienic status of articles treated in the dishwashing machines. This document also includes guidelines for the hygienic and proper operation, care and maintenance of dishwashing machines. Furthermore, methods for testing hygienic operation are defined.

This document applies to dishwashing machines used in a professional environment for cleaning wash ware that is used in contact with food, such as plates, crockery, glassware, cutlery, reusable boxes and similar articles.

Dishwashing machines are used in professional kitchens, e.g. in restaurants, canteens and hospitals and in businesses such as bakeries, butcher's shops, etc.

This document does not apply to domestic dishwashing machines, washer disinfectors for the treatment of medical devices and machines for industrial use.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 10088-3, *Stainless steels — Part 3: Technical delivery conditions for semi-finished products, bars, rods, wire, sections and bright products of corrosion resisting steels for general purposes*

EN IEC 63136, *Electric dishwashers for commercial use — Test methods for measuring the performance (IEC 63136)*

EN ISO 18593, *Microbiology of the food chain — Horizontal methods for surface sampling (ISO 18593)*

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

### 3.1

#### **wash ware**

articles and utensils that come into contact with foodstuffs and re-usable crates/containers that are cleaned in a dishwashing machine

Note 1 to entry: Examples of wash ware are plates, crockery, cutlery, glasses, kitchen utensils, pots, containers, crates and trays made of materials such as porcelain, plastic, glass, stainless steel and silver as well as coated materials.

### 3.2

#### **re-usable container**

wash ware that is used to store and transport unpacked easily perishable foods used in a professional environment

Note 1 to entry: The container can be a crate.