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**BS EN 13697:2015**



**BSI Standards Publication**

**Chemical disinfectants and antiseptics — Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas — Test method and requirements without mechanical action (phase 2, step 2)**

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This British Standard is the UK implementation of EN 13697:2015. It supersedes BS EN 13697:2001 which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee CH/216, Chemical disinfectants and antiseptics.

A list of organizations represented on this committee can be obtained on request to its secretary.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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## EUROPÄISCHE NORM

April 2015

ICS 11.080.20; 71.100.35

Supersedes EN 13697:2001

English Version

**Chemical disinfectants and antiseptics - Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas - Test method and requirements without mechanical action (phase 2, step 2)**

Antiseptiques et désinfectants chimiques - Essai quantitatif de surface non-poreuse pour l'évaluation de l'activité bactéricide et/ou fongicide des désinfectants chimiques utilisés dans le domaine de l'agro-alimentaire, dans l'industrie, dans les domaines domestiques et en collectivité  
- Méthode d'essai sans action mécanique et prescriptions (phase 2/étape 2)

Chemische Desinfektionsmittel und Antiseptika - Quantitativer Oberflächen-Versuch nicht poröser Oberflächen zur Bestimmung der bakteriziden und/oder fungiziden Wirkung chemischer Desinfektionsmittel in den Bereichen Lebensmittel, Industrie, Haushalt und öffentliche Einrichtungen - Prüfverfahren und Anforderungen ohne mechanische Behandlung (Phase 2, Stufe 2)

This European Standard was approved by CEN on 20 January 2015.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



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**CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels**

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## Foreword

This document (EN 13697:2015) has been prepared by Technical Committee CEN/TC 216 "Chemical disinfectants and antiseptics", the secretariat of which is held by AFNOR.

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 October 2015 and conflicting national standards shall be withdrawn at the latest by October 2015.

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

This document supersedes EN 13697:2001.

The changes between this edition and EN 13697:2001 are the following:

- interfering substance has been changed from 0,03 % bovine albumin to 0,85 % skimmed milk (see Clause 4, Table 1) for *Pseudomonas aeruginosa* under clean conditions only;
- *A. brasiliensis* (ex *A. niger*) spore preparation has been updated in order to harmonize this step with the QST fungicidal test method amendment issued in 2012 (see 5.4.1.3 b));
- Calculations of the weighed means and of the results have been modified in order to be harmonized with new CEN TC 216 standards (see 5.4.1.5, 5.5.2, 5.5.3 and 5.6);
- Other paragraphs have been harmonized to new CEN TC 216 standards (e.g. preparation of hard water, 5.2.2.7).

Results obtained from the previous standard for *Aspergillus niger* need to be repeated to take into account the new spore morphology requirement and the change in interfering substance.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

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## Introduction

This European Standard describes a surface test method for establishing whether a product proposed as a disinfectant in the fields described in Clause 1 has or does not have bactericidal and/or fungicidal or yeasticidal activity on non-porous surfaces.

This European Standard has been revised in order to modify the interfering substance under "clean conditions" adopted for *P. aeruginosa*; in order to modify the calculation of N, NC, NT, Nc, Na and consequently the final results and to harmonize the standard with the other recent CEN TC 216 standards.

The laboratory test closely simulates practical conditions of application. Chosen conditions (contact time, temperature, organisms on surfaces ...) reflect parameters which are found in practical situations including conditions which may influence the action of disinfectants. Each use concentration found from this test corresponds to defined experimental conditions.

The conditions are intended to cover general purposes and to allow reference between laboratories and product types.

However, for some applications the recommendations of use of a product can differ and therefore additional test conditions need to be used.

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## 1 Scope

This European Standard specifies a test method (phase 2/step 2) and the minimum requirements for bactericidal and/or fungicidal or yeasticidal activity of chemical disinfectants that form a homogeneous physically stable preparation in hard water or – in the case of ready-to-use products – with water in food, industrial, domestic and institutional areas, excluding areas and situations where disinfection is medically indicated and excluding products used on living tissues.

The scope of this European Standard applies at least to the following:

- a) Processing, distribution and retailing of:
  - 1) Food of animal origin:
    - i) milk and milk products;
    - ii) meat and meat products;
    - iii) fish, seafood and products;
    - iv) eggs and egg products;
    - v) animal feeds;
    - vi) etc.
  - 2) Food of vegetable origin:
    - i) beverages;
    - ii) fruits, vegetables and derivatives (including sugar distillery);
    - iii) flour, milling and backing;
    - iv) animal feeds;
    - v) etc.
- b) Institutional and domestic areas:
  - 1) catering establishments;
  - 2) public areas;
  - 3) public transports;
  - 4) schools;
  - 5) nurseries;
  - 6) shops;
  - 7) sports rooms;
  - 8) waste container (bins);