

مركز الإمارات العالمي للاعتماد

Emirates International Accreditation Centre

متطلبات اعتماد جهات التفتيش العاملة في مجال التفتيش على عمليات التعقيم

Accreditation Requirements for Inspection Bodies Covering Disinfection Process

Inspection scope of work

EIAC-RQ-IB-008

Signatories	
Approved:	Head of Inspection Bodies Accreditation Department

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1 Definitions

1.1 Disinfection Process Inspection:

This refers to the inspection on the process of disinfection that is carried out by EIAC accredited Inspection Body type B, including all elements such as the compliance of the materials and tools to be used, prior and post verification of the disinfected surface/area.

1.2 Commercial Building:

Building typologies include Hotels, Motels furnished Apartments, laboratories, offices, resorts, restaurants/ food outlets.

1.3 Public Building:

Building typologies include Banks, Cinema/ Theatres, Educational facilities, Government buildings, health care facilities, historical/heritage buildings, museums, petrol stations, offices, retail outlets, shopping malls, Masjid and worship houses.

1.4 Industrial Building:

Building typologies include factories, warehouses and workshops.

1.5 Transportation means:

The means used for transporting passengers for commercial use.

1.6 Contamination

Includes any alteration in chemical or biological quality of surface due to introduction of polluting substances like bacteria or viruses.

1.7 Inspection

The act of visually and functionally aided with measurement and sampling for the purpose of evaluating the condition of the area under disinfection for the purpose of establishing the likely quality or for the purpose of establishing any likely sources of contamination.

1.8 In-service inspection

Inspection of the area under disinfection process.

1.9 Inspection Sticker

This is a sticker in replacement of the inspection certificate issued by EIAC Accredited Inspection body (IB), to indicate compliance of area that was subjected to disinfection process and indication of it's fitness of public use.



2 Scope

2.1 Inspection Services:

- This document is applicable to Inspection Bodies type B that are inspecting their own disinfection process and validating it's result to ensure the cleanliness, virus and bacterial free surface/area.
- This document has been developed as support to the market situation to ensure the validity of the disinfection process done by the disinfection and cleaning companies.
- This document covers the disinfection and disinfection process inspection for the followings:

In general:

- Commercial buildings,
- Public buildings,
- Industrial buildings,
- Transportation means.

And in particulars:

- Salons/ Personal care centers
- Labour accommodation
- Educational institutions
- Hotel and hotel apartments
- Food establishments
- Cinemas
- Shopping malls
- Fitness centers
- Events/ play areas
- Veterinary clinics
- Animal food establishment
- Abattoir
- Laundries
- Products trading establishments
- Transportation vehicles
- Airline industry
- Ships and leisure boats
- Manufacturing facilities
- Retail and Whole- Sale shops
- Childcare & Nurseries Premises
- Government buildings/offices
- Restaurants

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- Trading Establishments
- Parks

This document, including its Annexes – where applicable, is used as accreditation criteria along with ISO/IEC 17020 standard and other relevant inspection standards, but not limited to, standards and guidance reflected in Annex B and Annex C:

2.2 Exclusion

Excluded from this document the requirements for:

- Inspecting water system including it's disinfection and cleaning process

2.3 Disinfection process inspection:

This document specifies the minimum steps required to ensure the fulfillment of the international standard/s, best practices and local requirements and as a guidance

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3 General Requirements

- 3.1 The IB shall conform to the requirements stipulated within EIAC-RQ-IB-008 “This documents” in addition to other IB and general requirements.
- 3.2 Reports issued shall clearly indicate findings and critical findings, along with the corrective action taken.
Onsite risk assessment, depending on the scope of work as defined by the legal, local and standard is a normal part of the inspection process.
Inspection bodies shall refer to the location of sampling based on the risk assessment, the responsible entity registration number and revision date of the document checked if any, in the Inspection Certificate/Report.
- 3.3 The inspection body shall ensure the availability of identification of components or areas inspected and the methods of inspection of each. Inspection shall be done prior and after the disinfection with sufficient evidences to show a positive result of the disinfection process, else the disinfection process shall be repeated at no extra cost on the end user until satisfactory result
- 3.4 It is the responsibility of the inspector to identify the suitable method related to each area under the disinfection and ensure the adequate usage of those methods by the authorized disinfection staff within the Inspection Body.
- 3.5 A complete risk assessment of the entire inspection process including all locations subjected to contamination shall be developed by the inspection bodies prior commencing the onsite inspection.
- 3.6 IB shall verify and record closing of all raised critical findings prior issuing the conformity sticker .
- 3.7 The Inspection Body shall produce an inspection conformity sticker for the disinfected location to fulfil the client's needs, the related authority requirements and the applicable standards, guidance and other relevant requirements.
- 3.8 The onsite report shall be linked to the conformity sticker and shall include the followings:
- 3.8.1 Type, Name, and classification of the Building
- 3.8.2 Identification of the type of building (i.e. Residential, Public, Commercial, Industrial...etc.)
- 3.8.3 Identification of the object(s) or areas inspected and, where applicable, identification of the specific components that have been inspected and identification of locations
- 3.8.4 Method used for disinfection in each area including used tools/equipment's and their calibration if any
- 3.8.5 Reference to the self-cleaning and disinfection record of the location done by the management/owner, if applicable
- 3.8.6 Personal protective equipment used to protect the disinfection teams as well as any by standers if any.

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3.9 The inspection shall take place in specific intervals based on the specified criteria according to the technical standard, guidelines and requirements where the inspection is taking place. Examples of the frequencies of inspection in Dubai is provided in Annex D

3.10 Inspection Body shall provide a conformity Decal to be fixed on the disinfected and inspected location found in compliance with relevant standard requirement. The sticker shall include the following information:

- IB's logo as per EIAC-REQ-GEN-002
- Name of IB
- Makani Number/coordinates of the site
- IB Contact number
- Name of inspector
- Date of Inspection
- Date of Expiry
- Inspection reference standard and inspection criteria

The conformity sticker shall fulfill the following requirements:

- Minimum height of 8.5 cm, width of 5.5 cm,
- Expired sticker shall be removed, and new sticker shall be placed,
- Stickers shall be placed in such a way to be visible to all users.



4 Subcontracting

- 4.1 Subcontracting can only be done at the same scope of accreditation; that is, accredited IBs can subcontract part, or all, of its inspection activities to accredited IBs of the same accredited scope. This means the IB cannot subcontract its disinfection activity, it can only subcontract its inspection activity on the disinfection process.
- 4.2 Where the Inspection body subcontract certain specialized activities for part, or all, of its inspection activities, there must be identifiable knowledgeable member(s) of the main IB's management personnel knowledgeable to be able to:
- Define the problem adequately to enable the subcontractor to offer appropriate services, personnel and equipment;
 - Choose an appropriate subcontractor and to assess its technical competence (e.g. methods, personnel and facilities);
 - Interpret the results supplied by the subcontractor and relate these results properly to the service originally requested or problem originally defined.



5 Specific Criteria of Competence

5.1 Requirements for Technical Competence of Staff

5.1.1 IBs shall assess the competence of all categories of staff involved in the inspection process. Any inspection staff under training shall not be allowed to perform inspection activities independently under any circumstances. The IB's shall maintain training records, experience information records for all inspection staff. All inspection staff must be correctly skilled and authorized for the type of work engaged.

5.1.2 Whereby the staff of the IB's carries out in-house calibration of measuring and test equipment, training records of these staff, qualifications certificates and experience information shall be stored together with details of who is authorized to perform specific calibrations.

5.1.3 The minimum number of the technical staff and their educational background, qualifications, competence and experience, for each level, is stipulated in **Error! Reference source not found.**

5.2 Training and Development

The IB shall ensure that all inspectors (of each disciplines) shall have the following training, as minimum:

- Safe conduct of the inspectors' duties, in particular safe practices applicable to disinfection process and the equipment/materials used.
- Risk assessment including any instruction on any risk involved in the inspection process
- Knowledge of applicable statutory requirements
- Codes of practice and standards including researches and guidance/best practices.
- Knowledge in general hygiene / pathogens / sources of contaminations
- How to identify the contaminated area
- How to select the appropriate method of disinfection
- How to record the findings prior and after the disinfection process
- The use of chemical disinfectants
- The approved local chemicals and the access to the updates
- Chemical handling and how to act incase of being exposed to certain types of chemical
- The use of UV disinfections and the identification of the required wave length related to each contamination desired disinfection
- Ozone disinfection and it's usage
- Steam disinfection and it's usage

Note: Inspectors shall be first aid certified and capable of handling emergencies according to the local requirements where the inspection is located.



5.3 Level of Supervision and Requirements for Technical Support

Following are the classified levels of supervision that must be exerted by the inspection bodies and circumstances under which they shall be exerted:

- Occasional (on Senior Inspectors)
If the senior inspector is the highest level of competence in the IB, then he/ she is responsible for holding sufficient records that review of the work has been done as per this requirement either by him/ her or by any of his/ her peers. Direct contact, to review work with Supervisor, shall be done at least annually. Technical support from persons qualified to peer senior inspector to be readily available.
- Frequent (on inspectors)
Direct contact with Supervisor at least weekly. Technical support from persons qualified to senior inspector.
- Constant (on inspectors under-training)
Direct daily contact with Supervisor. Technical support from persons qualified to senior inspector or inspector to be readily available.

5.4 Requirements for Site Work

5.4.1 Preparation for Site work:

5.4.1.1 Prior to going to site, the Inspection Body must ensure the following:

- All needed Personnel Protective Equipment that ensure safety of personnel on site are taken to site;
- Critical test equipment must be checked prior to leaving secure storage before inspection;
- Calibration of test equipment must be completed if required
- All chemicals and other materials are still within the validity/shelf life period (not expired)
- Suitable and sufficient risk assessment covering the Inspection bodies activities.

5.4.1.2 The Inspection Body shall allocate inspection activities based from the work program for each inspector in the form of Work Orders. Work Orders to be used by inspectors on site shall contain the following information as minimum:

- Identifiable number traceable to the client request/ contract;
- Type of the equipment and related information about surfaces/areas to be inspected;
- Site Location (site map is recommended to be provided);
- Instructions for inspections; and,
- Contact person on behalf of the IB's client.



5.4.1.3 Upon arriving at any inspection site, there shall also be an obligation from the IB for the inspector to enquire the following information:

- Information about previous inspections, where no previous records exists the Inspection shall be conducted as thorough inspection.
- Inspector shall carry out a full risk assessment to identify the possible contamination areas prior starting the disinfection process.

5.4.2 Equipment availability:

The IB shall have ready access to the following testing facilities/equipment, as minimum:

- Ozone disinfection kit
- High pressure steam disinfection machine
- Sufficient amount of chemicals and their SDS along with handling process of those chemicals
- Thermometer
- Appropriate torch for visual Inspection
- Personal protective equipment for all involved staff in the disinfection process (face shield, face mask, coverall, boot cover, head cover.....etc.)

The IB must always check their calibration of these equipment's/tools as applicable. The personnel using these instruments shall give evidence of training and of the necessary qualification.

In any case, calibration of measuring and testing equipment shall be internationally traceable, through accredited calibration laboratories in accordance with ISO/IEC 17025.

Personal protective equipment shall be disposable type and shall immediately and safely be discarded after each disinfection process. If the IB decided to use multi time use personal protective equipment, they shall show the evidences of its safety for multi time usage.

5.4.3 Inspectors Checklists:

The Inspection Body shall use Checklist onsite which shall contain all the requirements of relevant inspection standards, best practices and local regulations prepared internally by the IB.

The checklist forms shall contain sufficient space to indicate the results of evaluating the inspection methods used for each element under inspection.

The Inspector must sign in the checklist after recording all necessary information and finding.

5.4.4 Reporting Defects in area under inspection:

Inspectors are required to be capable of making identification of all types of defects found in the area under inspection; if it is found unsafe and represents an imminent danger the IB must advise the owner to cease occupation of the area and report this incident immediately to the related authority.



5.4.5 Inspection Method and Procedures

The IB shall use the relevant up-to-date available international standards, guidelines, researches, best practices and local guidance and requirements in accordance with the local regulations where the inspection is taking place. In addition, the manufacturer's/ Installer technical literature applicable to the used equipment's and Safety Data Sheet (SDS) for any chemicals used.

The IB shall develop their own inspection methods/procedures for inspection of different types of premises indicating the applicable disinfection and related inspection for disinfection process depending on the type of premise under inspection.

In any case, the inspection shall take place prior the actual disinfection process to verify the adequacy of the equipment's and chemicals/materials used and their suitability to the type of activity in the place under disinfection, further to that the inspection of the actual onsite disinfection process shall be done considering the risk assessment related to the location under inspection.

The disinfection and inspection of disinfection procedure developed by the IB shall cover ,but not limited to, the followings:

- Different types of disinfections and the applicable usage of each;
- Different types of buildings and their access and risk related to the inspection activities in each type of building (Residential, Public, Industrial and Commercial)
- Risk assessment to identify the areas subject to infection.
- Prior inspection verification of the contaminated surfaces/areas.
- Types of findings related each area under inspection.
- Practicing hygiene during the disinfection process and protecting the bystanders;
- How to prepare the disinfection tools;
- The acceptable ranges, mixing percentages, dilutions of chemicals (concentration) and any other ranges required like steam pressure and the reason for each.
- Different types of contaminations and their reasons;
- After disinfection process verification of the cleanliness of the disinfected area and confirmation means to indicate it is free from virus and bacteria.
- Instructions to occupants and visitors to each type of building/premise to maintain hygiene
- The proper disinfection of transportation means like vehicles...etc.
- A clear reference and indications on all the applicable guidelines, circulars, local laws where the disinfection process are taking place.
- The detailed step by step inspection during each step from the disinfection process.



- Type of contaminations that requires deep cleaning first prior disinfection, in this case the Inspection Body shall clearly indicate the unsuitability with reasons on why the disinfection process cannot continue.
- The inspection of disinfection process shall have a separate and identifiable equipment's to verify the adequacy of the actual disinfection process.
- Checking, maintenance and storage of any equipment's/tools used for disinfection and disinfection process.
- The effect of the type of method of disinfection used on the different materials like wood, marble, textiles, painting...etc.

5.4.6 Inspection Frequencies and scope of inspection

- The Inspection frequencies provided in **Error! Reference source not found.D.**
- The rectification period shall be immediate and shall be clearly mentioned in the report with relevant and sufficient evidences.
- Inspection report(s) shall be maintained within the IB for verification and traceability purposes while the conformity sticker shall be placed in visible location to all users including all details as per this document.
- Inspection type is identified as below:
- Independent inspection (as per the intervals and during the normal occupation of the area/facility and considering the area remains the same per the previous inspection if any "i.e. there is no change in the design or layout")

5.4.7 In-service Inspection

An in-service inspection covers visual, risk based approach and qualitative measurement inspection which will include thorough evaluation of the condition of the area under inspection and verification of the status before and after the disinfection process to ensure the area/surface are free from contamination like bacteria's and viruses.

5.4.8 Specific requirements

If an inspection started by IB, and report was issued, or if the inspection could not be successfully completed, or a sticker was revoked or cancelled the findings and critical findings shall be followed by the same inspection body, otherwise a complete full inspection is required to re-evaluate the condition of the area under inspection.



6 Bibliography

- ISO/IEC 17020: Conformity assessment - Requirements for the operation of various types of bodies performing inspection.
- Local order No. 11/2003, Administrative order No. 30/2007.
- EIAC-RQ-IB-001: General Accreditation Requirements for Inspection Bodies.
- EIAC-RQ-GEN-002: Conditions for the Use of EIAC Accreditation Symbol and ILAC MRA / IAF MLA Marks
- Circulars issued for cleaning and disinfections, see below the list of standards and guidance

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7 Annex A

Minimum Number of Permanent Staff for Each Level

Supervisor	Technician	Experience (for each principle)	Scope of Inspection	Total Number of Minimum Staff
Number of staff	Number of staff		Stage of inspection	
Degree / Diploma	Diploma	(Supervisor) total 4 years' experience: • 2 years of which in disinfection process (Technician) total of 2 years' experience: • 1 years of which in disinfectant/hygiene	• In-service Inspection	2

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8 Annex B

Below are some reference circulars/guidelines related to the field - Intensification of cleaning and disinfection process (Issued by Dubai Municipality), but not limited to the followings:

Sl. No	Title	Inclusion
1	External Circular (1)	Intensification of cleaning and disinfection process in salons/ personal care centers
2	External Circular (2)	Intensification of cleaning and disinfection process in labor accommodations
3	External Circular (3)	Intensification of cleaning and disinfection process in educational institutes
4	External Circular (4)	Intensification of cleaning and disinfection process in hotel and hotel apartments
5	External Circular (5)	Intensification of cleaning and disinfection process in food establishments
6	External Circular (7)	Intensification of cleaning and disinfection process in cinemas
7	External Circular (8)	Intensification of cleaning and disinfection process in shopping malls
8	External Circular (9)	Intensification of cleaning and disinfection process in fitness centre
9	External Circular (10)	Intensification of cleaning and disinfection process in events/ play areas
10	External Circular (11)	Intensification of cleaning and disinfection process in veterinary clinics
11	External Circular (12)	Intensification of cleaning and disinfection process in Animal food Establishments
12	External Circular (13)	Intensification of cleaning and disinfection process in Animal and veterinary supplies establishments
13	External Circular (14)	Intensification of cleaning and disinfection process in Dubai Abattoirs
14	External Circular (15)	Intensification of cleaning and disinfection process in Pest control Companies
15	External Circular (16)	Intensification of cleaning and disinfection process in cinemas
16	External Circular (17)	Intensification of cleaning and disinfection process in Lanudries

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Sl. No	Title	Inclusion
17	External Circular (18)	Important instructions for Owners of consumer products trading establishments
18	External Circular (19)	Obligatory Instructions for ladies & Gents salons/ ladies personal care centres
19	External Circular (20)	Obligatory Instructions to food establishments
20	External Circular (21)	Intensification of cleaning and disinfection process in construction contracting companies
21	External Circular (22)	Obligatory Instructions to food delivery service providers/ transporters
22	External Circular (23)	Obligatory Instructions to waste collection & Transportation Companies
23	External Circular (24)	Reopening precautionary measures for shopping malls
24	External Circular (25)	Reopening precautionary measures for repair of motors vehicles/ motorcycles and workshops
25	External Circular (26)	Precautionary measures for Reopening of Factories & Manufacturing sector
26	External Circular (27)	Reopening Precautionary measures for Retail and Whole- Sale shops
27	External Circular (28)	Reopening Precautionary measures for Building Materials Mall (starting from 27 May 2020 until further notice)
28	External Circular (29)	Reopening Precautionary measures for Markets (starting from 27 May 2020 until further notice)
29	External Circular (30)	Reopening Precautionary measures for Truck and Heavy Equipment Market (starting from 27 May 2020 until further notice)
30	External Circular (31)	Intensification of cleaning and disinfection process in food establishments after Partial Reopening Phase
31	External Circular (32)	Reopening Precautionary measures for Birds and Pets Market (starting from 27 May 2020 until further notice)
32	External Circular (33)	Reopening Precautionary measures for Cars Market (starting from 27 May 2020 until further notice)
33	External Circular (34)	Allegation of COVID -19 virus elimination by biocides manufacturers & Trading Establishments

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Sl. No	Title	Inclusion
34	External Circular (35)	Intensification of cleaning and Disinfection Process for consumer Products Transport & delivery services providers
35	External Circular (46)	Precautionary Measures for Retail & Whole – sale Shops (updated protocols from 18 th June 2020 until further notice)
36	External Circular (47)	Precautionary Measures for Consumer Products Trading Establishments (updated protocols from 18 th June 2020 until further notice)
37	External Circular (48)	Precautionary Measures for Consumer Products entertainment facilities (updated protocols from 18 th June 2020 until further notice)
38	External Circular (49)	Reopening Precautionary Measures for Cinemas (starting from 18 th June 2020 until further notice)
39	External Circular (50)	Reopening Precautionary Measures for Fitness Centers (starting from 18 th June 2020 until further notice)
40	DM-PH&SD-GU94-CDCN2	Technical Guidelines for Cleaning and Disinfecting Childcare & Nurseries Premises
41	DM-PH&SD-GU82-BI02	Technical Guidelines for Biocides
42	DM-PH&SD-GU91-CDBE8	Technical Guideline for cleaning & Disinfection in Built Environment
43	DM-PH&SD-GU87-CDBE2	Technical Guideline for cleaning & Disinfection in Built Environment (Infected Areas exposed to confirmed case (s) of Germs
44	DM-PH&SD-GU88-CDBE4	Technical Guideline for cleaning & Disinfection in Built Environment (Infected Areas exposed to Non-confirmed case (2) of Germs
45	DM-PH&SD-GU92-CDCA1	Technical Guidelines for approving cleaning and disinfection companies in establishments.
46	DM-PH&SD-GU89-CDBE5	Technical Guideline for cleaning and disinfection of homes – Infected areas Exposed to Confirmed Cases (s) of pandemic disease.
47	DM-PH&SD-GU86-BIOP2	General Requirements for Professional Use of Business to Business “B2B” Biocidal Products

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9 Annex C

Below some reference standard related to field – disinfection and disinfection process inspection:

Sl. No	Standard number	Title
1	BS EN 13697	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
2	BS EN 13623	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of bactericidal activity against Legionella of chemical disinfectants for aqueous systems. Test method and requirements
3	ASTM E1837	Standard Test Method to Determine Efficacy of Disinfection Processes for Reusable Medical Devices
4	ASTM F3392	Standard Practice for Exoskeleton Wearing, Care, and Maintenance Instructions
5	BS EN 17272	Chemical disinfectants and antiseptics. Methods of airborne room disinfection by automated process. Determination of bactericidal, mycobactericidal, sporicidal, fungicidal, yeastcidal, virucidal and phagocidal activities
6	BS EN 14885	Chemical disinfectants and antiseptics. Application of European Standards for chemical disinfectants and antiseptics
7	ASTM E2614	Standard Guide for Evaluation of Cleanroom Disinfectants.
8	BS EN 13704	Chemical disinfectants. Quantitative suspension test for the evaluation of sporicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas. Test method and requirements.
9	BS EN 14675	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of virucidal activity of chemical disinfectants and antiseptics used in the veterinary area. Test method and requirements.
10	BS EN 1657	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of fungicidal or yeastcidal activity of chemical disinfectants and antiseptics used in the veterinary area. Test method and requirements.
11	BS EN 1650	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of fungicidal or yeastcidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas. Test method and requirements

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Sl. No	Standard number	Title
12	BS EN 1276	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas. Test method and requirements.
13	BS EN ISO 15883-4	Washer-disinfectors. Requirements and tests for washer-disinfectors employing chemical disinfection for thermolabile endoscopes
14	BS EN 1650	Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas. Test method and requirements.
15	ASTM E1053	Standard Practice to Assess Virucidal Activity of Chemicals Intended for Disinfection of Inanimate, Nonporous Environmental Surfaces.
16	BS EN 17122	Chemical disinfectants and antiseptics. Quantitative non- porous surface test for the evaluation of virucidal activity of chemical disinfectants and antiseptics used in the veterinary area. Test method and requirements.
17	ISO 15858	UV-C Devices – Safety information – Permissible Human Exposure
18	ISO/DIS 15883-1	Washer-Disinfectors – Part 1: General requirements, terms and conditions and tests.

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10 Annex D

Types of premises and inspection frequencies for IB's working in the Emirate of Dubai are summarized in the below table:

Type of premise	Frequency of Inspection
1. Salons/ Personal care centers	Every quarter (once every 3 month)
2. Labour accommodation	
3. Educational institutions	
4. Hotel and hotel apartments	
5. Food establishments	
6. Cinemas	
7. Shopping malls	
8. Fitness centers	
9. Events/ play areas	
10. Veterinary clinics	
11. Animal food establishment	
12. Abattoir	
13. Laundries	
14. Products trading establishments	
15. Transportation vehicles	
16. Airline industry	
17. Ships and leisure boat	
18. Manufacturing facilities	
19. Retail and Whole- Sale shops	
20. Childcare & Nurseries Premises	
21. Government buildings/offices	
22. Restaurants	
23. Childcare and Nurseries	
24. Trading Establishments	
25. Public Parks	

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11 Annex E

Disinfection and disinfection inspection rates for the IB's working in the Emirate of Dubai are summarized in the below table:

Type of Premise	Inspection Rates for independent disinfection and in-service inspection of the disinfection process in AED Dirhams
1. Salons/ Personal care centers	125 AED regardless of the size and capacity
2. Labor accommodation	15 AED per room 10 AED for canteen 7 AED for each washroom 25 AED for dining area 6 AED for any other room
3. Educational institutions	3 AED per room 15 AED for restaurant 10 AED for dining area
4. Hotel and hotel apartments	5 AED per Room 20 AED for Restaurant 50 AED Dining area 0.5 AED per square meter Public area 0.5 AED per square meter Storage areas 15 AED for each washroom and toilet 15 AED for each office space
5. Food establishments (restaurants)	up to 60 person capacity (1 AED per table, 25 AED food preparation area, 5 AED for washroom, 3 AED for reception/service counter) above 60 person capacity
6. Cinemas	1 AED per seat
7. Shopping malls	50 AED per 100 square meter
8. Fitness centers	50 AED per 100 square meter
9. Events/ play areas	1 AED per square meter floor area
10. Veterinary clinics	50 AED per 100 square meter
11. Animal food establishment	50 AED per 100 square meter
12. Abattoir	50 AED per 100 square meter

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Type of Premise	Inspection Rates for independent disinfection and in-service inspection of the disinfection process in AED Dirhams
13. Laundries	50 AED per 100 square meter
14. Products trading establishments	50 AED per 100 square meter
15. Transportation vehicles	25 AED per salon vehicle up to 4 passengers 50 AED per vehicle up to 9 passenger 70 AED per vehicles above 9 passenger up to 48 passenger
16. Airline industry	1 AED per seat (no extra charge for common area)
17. Ships and leisure boats	80 AED for each 100 person capacity
18. Manufacturing facilities	1 AED per square meter floor area
19. Retail and Whole- Sale shops	1 AED per square meter floor area
20. Government buildings/offices	50 AED per 100 square meter floor area
21. Childcare and Nurseries	50 AED per 100 square meter floor area
22. Trading Establishments	50 AED per 100 square meter floor area
23. Parks	1 AED per square meter floor area

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