

The contamination of enterotoxigenic *Clostridium perfringens* spores on food contact surfaces poses a serious concern to food industry due to their high resistance to various preservation methods typically applied to control foodborne pathogens. In spore suspension, the implementation of AK-induced germination step prior to treatment with disinfectants significantly ($p < 0.05$) enhanced the inactivation of spores of FP strain SM101. In this study, we aimed to develop an strategy to inactivate *C. perfringens* spores on stainless steel (SS) surfaces by inducing spore germination and killing of germinated spores with commonly used disinfectants. The mixture of L-Asparagine and KCl (AK) induced maximum spore germination for all tested *C. perfringens* food poisoning (FP) and non-foodborne (NFB) isolates.