

During this unprecedented period of lockdown, the management of Legionella bacteria in water systems is of even greater importance. Closure of buildings completely, or in part, can lead to the growth and proliferation of Legionella bacteria in water systems and associated equipment. To assist you in avoiding the development of such water-borne pathogens, in partnership with **Encompass Safety Solutions Ltd**, we have compiled a list of recommended actions to take whilst your hotel remains unoccupied.



KEY FACTS ABOUT LEGIONELLA

During this pandemic, it is fundamentally important that you manage and keep all water systems safe whilst closed, to ensure the future health and safety of employees, visitors, contractors and guests. The procedures carried out now will have a direct impact on how soon your facilities can re-open safely, without causing harm to health and further impacting your business.

A good starting point is to review any existing Legionella risk assessment to check that the controls are suitable & sufficient. Where National guidelines and advice exists, this should also be followed.

Consider the following:

- Legionella bacteria will flourish in water systems with temperatures between 20 and 45 degrees Celsius.
- Slow flowing or water with no flow will encourage bacteria to grow.
- Environments with nutrients for legionella bacteria to feed on, such as scale, sludge, biofilms, algae, rust or other organic materials will see bacteria levels flourish.
- Poor quality water, such as that not from a mains source, can lead to bacteria proliferation.
- The creation of inhalable water droplets, or aerosol, from facilities such as showers, taps, irrigation systems, pressure washers and to some extent, toilet flushing; can be the main cause of legionnaires disease, which is why controls are required prior to re-opening.

RECOMMENDED ACTIONS TO TAKE

Where facilities have been unoccupied during lockdown and staff have been furloughed, we recommend adhering to the following guidance to ensure that your business can open as soon as government restrictions lift.

- 1. Ensure that water is being circulated at a minimum temperature of 60 degrees Celsius.
- 2. Hot water outlets reach a temperature of >50 degrees Celsius after running for one minute.
- 3. Cold water outlets reach a temperature of <20 degrees Celsius after running for two minutes.
- 4. Flush all hot and cold outlets weekly until the above temperature profiles are reached.
- 5. Flush toilets weekly to ensure that water does not sit for too long and have the opportunity to stagnate.
- 6. Keep accurate records of all actions taken, including times, dates, temperature profile records and the details of all personnel involved.

IMPORTANT NOTICE

Remember that where water storage tanks exist and maintenance records suggest that the annual chlorination has been missed due to closure of the premises, tank chlorination and cleaning should be the first action taken by engaging with a competent contractor. Once chlorination levels are back to those of normal operation, steps 1-6 can begin.



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