

## Legionella Check for Re-Opening Site

Firstly, you must review your risk assessment to ensure it is amended to reflect your current water usage. You must document how you will protect your staff, visitors and others from Legionella growth when you re-open. If you are not carrying out weekly flushing, you will need to document what steps you will be taking prior to re-opening.

Complete the initial risk assessment below before following our re-opening guidance on the next page:

Please answer yes or no to the below 6 questions.

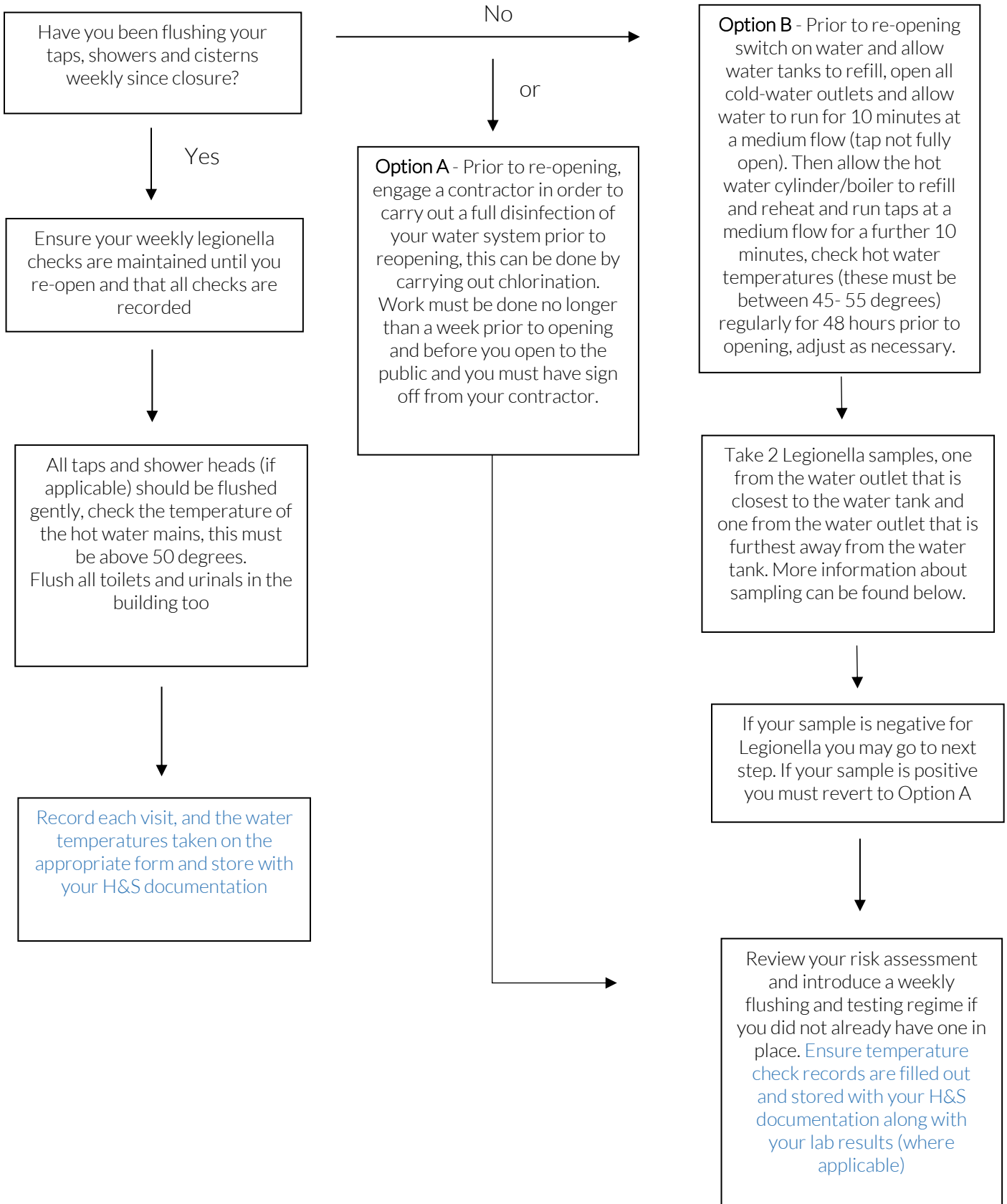
If you answer **yes** to any of the below your water system could be considered complex and you should use Option A from the re-opening guidance overleaf.

If you answer **no** to all of the below questions you may chose option B. However, we would still recommend that if you have chosen Option B, that you engage a contractor once available to undertake a service of your water system as per your PPM.

Assessing your water system (re-opening risk assessment)	Yes/No
1. Is your water recirculated within your system?	
2. Do you have a calorifier/large hot water heating unit? (This does not include immersion heaters)	
3. Do you have a water system which included outlets such as showers, humidifiers, evaporative water tower, fountain, spa pools etc.?	
4. Does your water come from a stored water tank as opposed to a wholesome mains supply? Is your water tank located outside of your building or not insulated?	
5. Is it likely that your employees or visitors are more susceptible to infection due to age, illness or weakened immune system should they be exposed to water droplets?	
6. Is it likely that daily water usage will not occur or that water usage will not be sufficient enough to turn over the entire water system?	

If weekly flushing has not been carried out whilst shut and the site has been closed for over 2 weeks then follow the flow chart below and document actions taken from this prior to re-opening.

If you have had a previous positive legionella sample from the water system, Option A should be followed.



## **Additional Notes:**

### **Washing Equipment –**

You might find that your glasswasher and dishwasher are subject to cross-contamination from any build up of bacteria within the machine or the water supply.

Prior to opening ensure the following:

- Machines are fully cleaned inside
- Ensure sufficient chemicals are attached to the machine
- Switch the machine on and complete a minimum of 3 complete wash and rinse cycles
- Drain the equipment and recheck filters – do they need cleaning again?
- Switch back on and you are ready for service

### **Reviewing your Risk Assessment –**

Your risk assessments should be personalised to your internal policies and procedures.

- It is important that you adapt your legionella risk assessment to reflect any new or enhanced checks that you may be undertaking post opening.
- You should consider how you will protect your team whilst they carry out system flushing – considering scalding risks from flowing hot water and the wearing of PPE to prevent inhalation of potentially contaminated particles. Running your taps gently will reduce the chance of aerosols as will closing lids on toilets seats prior to flushing.

### **Sampling Options –**

There are two sampling options you can utilise prior to opening to check for presence of legionella in your water supply:

- (1) The Rapid Self-Testing Kit – which will allow you to test your two designated outlets yourself and provide you with results within 30 minutes
- (2) Lab Testing – water samples can be collected and sent to our accredited lab, results will take 12-13 days

Please head over to our Shop for pricing and to order. You must ensure you follow the flow chart once you have received your legionella results.

It is also recommended that if you have chosen the rapid self-testing or lab testing route that you engage a contractor once available to undertake a service of your water system as per your PPM.

### **Live in teams –**

If you have live-in teams, ensure they are carrying out weekly flushing of taps, shower heads and toilet cisterns, and ensure water temperatures are taken in line with your policy. These tests must be recorded and stored with your HS documentation.

## Risk Assessment for Legionella Control When Re-Opening

---

### Hazards

- Inhalation of legionella bacteria, through water systems creating an aerosol, i.e. a shower which may be exacerbated by periods of inactivity of the water system use
- Ingestion of legionella bacteria, through drinking of contaminated water
- Poor pipework system design, creating dead-legs

### What do we need to do to keep it safe?

- Manager to complete the 'Assessing Your Water System' review and use alongside the Legionella control flowchart to determine the course of action
- A documented outcome of re-opening measures will be retained on file for review e.g. test results, contractor report – this should also be noted in the Manager's Re-opening Checklist
- Any positive or inconclusive results will be appropriately actioned, and the business will remain closed, with no water, use until such time as a negative (clear) result is confirmed
- Any complex systems will be attended and inspected by a competent contractor
- Hot water temperature from a direct hot water outlet should be between 45-55 degrees and cold-water temperature from a direct cold-water outlet should be below 20 degrees which limits legionella bacteria growth.
- Hot water temperatures will be recorded weekly upon re-opening
- Shower heads and taps will be subject to a quarterly descale upon re-opening

### Managers Checks

- Documented measures taken prior to opening in "What do we need to do to keep it safe" section
- Keep risk assessment sign off and training records for team members
- A water schematic for the system should be available on site for reference with outlets clearly marked