



LEGIONELLA FLUSHING POLICY

Reference: HSE Control of Legionella Bacteria, Leaflet L8.

INTRODUCTION

This Policy provides guidance for the measures to be taken to reduce proliferation of the Legionella bacteria in unoccupied areas.

Legionella is a type of bacteria found in water supplies, it causes a type of pneumonia that can result in severe and in some cases potentially fatal. The risk increases when bacteria are allowed to grow to high levels and water is allowed to form into a spray/mist that can be breathed in and taken into the lungs. If Legionella is bacteria are present in the following conditions, they can grow rapidly to levels that could cause people to become infected:

- a. Water temperatures between 20°C and 50°C.
- b. A food supply is water such as rust or lime scale in pipes.
- c. Time to grow, i.e. left to stagnate in pipes and infrequently used outlets.

Where there is deemed to be a risk, a Legionella risk assessment should be carried out by a reputable water hygiene specialist. Certain risk mitigation tasks should be carried out by them, such as: tank cleaning (if applicable) and periodic water sampling; the flushing of infrequently used outlets and temperature checks can be carried out internally.

FLUSHING METHODOLOGY

- a. Flush any infrequently used cold water taps and showers until **cold** water comes out of each outlet.
- b. Run any infrequently used hot water taps and showers until **hot** water comes out of each outlet, this should be carried out weekly.

RECORD KEEPING

A record of all flushing of infrequently used water outlets and temperature checks are required to be maintained by the company and records retained for 5 years and flushing records should be available for audit/inspection by management. An example copy of the flushing record sheet can be found at Annex A.

