

## Post lockdown legionella risk review.

<b>Name of business</b>	
<b>Address</b>	
<b>Name of person completing</b>	

Certain premises closed during the Covid-19 lockdown there is an increased risk from Legionella bacteria in water systems that have remained static.

To support local businesses and obtain assurance that Legionella risks associated with underused water systems have been assessed and managed during the COVID-19 lockdown period we are making contact with certain businesses.

Your premises have been selected because of 2 risk factors which may have increased within your premises, creating ideal conditions for Legionella bacteria to grow in your water system. These are temperature and time for stagnation to occur. The formation of aerosols is also likely due to the presence of showers and other water outlets. If Legionella bacteria is present in an aerosol and then inhaled, it can result in serious illness.

To ensure your premises are safe, water systems need to be clean and maintained at safe temperatures to control the growth of Legionella. The general principle is to keep hot water hot (50-60°C) cold water cold (less than 25°C) and to ensure water does not stagnate.

Providing a response to the following short questions will avoid us having to contact you directly. This should take no more than 5 minutes.

Type of premises	Response
Hotel	
B&B	
Hair and beauty (includes hairdressers, beauty salons and skin piercing tattooing establishments)	
Leisure facilities e.g. gyms, golf clubs, cricket clubs, football pavilions	
Leisure facilities with swimming pool or hot tubs e.g. Sport centres, Gyms	
Community centre	
Caravan site	

## Assessment of surveillance/ monitoring and documentation

	Yes	No	Details
Do the premises have a current legionella risk assessment / water safety plan?	<input type="checkbox"/>	<input type="checkbox"/>	
If yes, was the Legionella risk assessment / water safety plan carried out by an accredited provider?	<input type="checkbox"/>	<input type="checkbox"/>	

## Assessment of cleaning & disinfection

	Yes	No	Details
<p>During the Covid-19 lockdown were any maintenance tasks performed on the system?</p> <p>If yes what tasks were performed</p> <p>Thermal pasteurisation <input type="checkbox"/></p> <p>System drainage <input type="checkbox"/></p> <p>System flushing <input type="checkbox"/></p> <p>System disinfection (biocide) <input type="checkbox"/></p> <p>Others – please detail <input type="checkbox"/></p>	<input type="checkbox"/>	<input type="checkbox"/>	

**Assessment of personnel to control risk**

	Yes	No	Details
Is there an appointed person/s with responsibility for Legionella control, if yes please identify the person/s?	<input type="checkbox"/>	<input type="checkbox"/>	
If there is an appointed person for Legionella control has the person received formal training?	<input type="checkbox"/>	<input type="checkbox"/>	
Is external Legionella expertise available for sampling and risk assessment etc.?	<input type="checkbox"/>	<input type="checkbox"/>	

**Assessment of other factors , flow, stagnancy, sediment, corrosion**

		Details
In relation to risks from Legionella where are the high risk areas within your systems?		
Are all high risk areas cleaned and descaled? e.g. shower heads, if yes please describe how		

**Assessment of the control measures ( water temperatures and biocide)**

Is there a continuous supply of source water (potable) from a public utility?	<input type="checkbox"/>	<input type="checkbox"/>	
If the source water is not from a public utility what treatment is carried out on the supply?			
Are hot water temperatures kept hot ie (50-60°C) and cold water cold (<25°C)	<input type="checkbox"/>	<input type="checkbox"/>	
How are these temperatures monitored and recorded?			