

This document provides guidance regarding the responsibilities and the practical steps to take to manage legionella risks associated with College / Professional Service (Service) 'owned' equipment and any related pipework that links to the water infrastructure.

Legionella pneumophila (and related bacteria) is a bacterium that can cause Legionnaires' disease a potentially fatal form of pneumonia. Initial symptoms include high fever, chills, head and muscle pain. On average there are 200 – 250 reported cases each year in the UK with roughly

Responsibility for operating, maintaining and ensuring the safety of College and Service 'owned' equipment / system rests with the College / Service. This includes assessing any legionella risks associated with the equipment / system's operation.

As part of this process it is recommended risk assessments are discussed with PACS, Competen.Com

The following provides general guidance on managing legionella risks:

	<p><i>Simple steps to prevent or control legionella risk include:</i></p> <ul style="list-style-type: none"> Controlling the release of water spray Avoiding water temperatures and conditions that favour legionella Keeping systems and water clean i.e. free of rust, algae, scale Never allowing water to stagnate Keeping pipework as short as possible Treating water to either kill legionella or limit its ability to grow eg storing / regularly heating water above 60°C
	<ul style="list-style-type: none"> Provide appropriate information and training on the risks and associated controls to any person, including contractors, visitors etc who will be operating or maintaining systems Ensure relevant persons briefed in associated Risk Assessments Display information as appropriate eg Safe Operating Procedures Identify if the College / Service technical person requires more training to manage and / or maintain equipment identified as posing a legionella risk
	<p><i>Maintain records of:</i></p> <ul style="list-style-type: none"> Assessment of legionella risks Specific training given to operate and maintain systems safely Safe Operating Procedures Local records eg flushing system Formal maintenance, test and inspection records Other records as required by the Legionella Risk Assessment / Written Scheme
	<ul style="list-style-type: none"> Monitor controls to ensure implemented and remain effective Take action immediately if controls are not followed

**Water Cooled Kit
(recirculating)**

Recirculating water

Nutrient source eg rust, lime
scale

Aerosol production

If used infrequently flush through for 2 minutes at least
once a month

Vending Machines (not plumed in)

Possible contamination of contained water and 'dead legs' if used infrequently

Possible nutrient source eg lime scale

Aerosol production

Confirm with the supplier that routine cleaning of integral water systems is included

Ensure above is covered in any contract agreements