



LEGIONNAIRES' DISEASE RISK ASSESSMENT

The bacteria which cause legionnaires' disease are most likely to develop in the presence of water with a temperature of between 20-45°C, particularly when the water is stagnant, and there is a ready source of nutrients (sludge, organic matter, rust, scale etc).

COLD WATER SUPPLY

There is no cold water storage tank in the building. Cold water is supplied directly from the mains by Severn Trent, who are required to ensure that the temperature is maintained below 20°C.

Cold water is used directly from the mains in the following locations:

- Kitchen sinks x 3 (including the feed to the dishwasher)
- Cleaner's cupboard sink
- Bar sink
- Disabled toilet sink (via a thermostatic mixer valve)
- Gents WC sinks x 2
- Ladies WC sinks x 3
- Green room sink
- Outside taps x 2 (kitchen entrance and heat-pump compound)
- WC cisterns x 6
- Urinals x 2

There are no obvious dead legs in the cold water system. The temperature of the incoming cold water had a temperature of 14°C on 27.5.2025.

HOT WATER

Hot water is supplied to all the sinks included on the above list above. There are 4 separate water heating systems:

The main immersion heater in the cleaner's cupboard supplies the sinks in the kitchen, bar and cleaner's cupboard itself. There is no direct feed of hot water to the dishwasher. The heater runs on a timer, normally for 2 hours each day in total (45 mins in the early morning, 30 mins at midday and 45 mins in the early evening). Temperature at the taps was 45° in mid-morning on 27.5.2025.

There are three additional small under-sink Ariston heaters:

- In the gents WC, also supplying the disabled WC
- In the ladies WC
- In the green room

The undersink heaters in the gents and ladies WC's are permanently on and supply water at approximately 40° to the taps. *This is not hot enough to prevent the legionnaires' bacteria from developing.* They could be set to a higher temperature but this would come at a cost in terms of electricity usage.

The undersink heater in the green room is normally switched off. The sink itself is rarely used and there is normally no requirement for hot water in this area.

REGULARITY OF USE / RISK OF STAGNANT WATER

All the sinks in the kitchen and toilets are in regular use, as are all the WC's. The sink in the cleaner's cupboard is also used regularly. As a result, there is deemed to be no significant risk of legionnaires' disease arising from any of these sources.

The outside taps are not used regularly but they take water directly from the mains and as such they also carry no significant risk.

The sink in the bar is normally only used when the bar is open, typically 10 x / annum, and then often only lightly. On occasions the bar might not be used for (say) 3 months.

The sink in the green room is rarely used. Although the undersink water heater is normally switched off, there is a risk that cold water could remain undisturbed in the unit for some considerable time if no steps were taken to prevent it happening.

RECOMMENDATION

The cold and hot taps in the bar and the green room should be run for at least 2 minutes on a regular basis, at least monthly. This will be recorded on the checklist for the fire alarm and emergency lighting tests.

Approved by committee 3.6.2025