


7 PRE-PLANNED MAINTENANCE PROGRAMME

In order to ensure that the devised Risk Management Programme is effective in minimising or controlling the risk of Legionellosis, STFC (or others on its behalf) will undertake a number of periodic inspection and monitoring tasks.

For the specific task frequencies employed, please refer to the PPM Programme Schedule below:

 Science & Technology Facilities Council		Legionellosis Management And Control PPM Programme		
Item Monitored		Task	Frequency	
HOT AND COLD WATER DISTRIBUTION <i>*The Sentinel taps must be representative of the system monitored and must be fed "directly" from the system and always monitored prior to blending devices.</i>		Temperature Monitoring	MONTHLY DIRECT-FED SENTINEL OUTLETS	
		General inspections of water outlets	MONTHLY CARRIED OUT DURING TEMP MONITORING	
		Cleaning and disinfection	AS REQUIRED	
KNOWN DEAD LEGS AND AREAS OUT-OF-USE		Flushing of Dead Legs	WEEKLY LOCATIONS DETERMINED LOCALLY	
INFREQUENTLY USED OUTLETS		Flushing of Infrequently used outlets following 'Usage Evaluation'	WEEKLY LOCATIONS DETERMINED LOCALLY	
WATER BIOLOGICAL ANALYSIS	Routine sampling	<i>Legionella</i> and TVCC (<i>E. coli</i> and coliforms as required)	AS REQUIRED DEPENDING ON SITE SCHEDULE	
	By exception and Ad-hoc sampling and during suspected cases and/or outbreaks	<i>Legionella</i> spp. , <i>Pseudomonas aeruginosa</i> & spp. & TVCC (<i>E. coli</i> and coliforms as required)	WHEN HWS AND CWS OUTLET TEMPERATURES AND/OR ON-LINE DISINFECTANT ARE PERSISTENTLY OUTSIDE THE RECOMMENDED TEMPERATURE LIMITS PRE & POST FLUSH SAMPLES	
			FOLLOW-UP FROM PREVIOUS BIOLOGICAL ANALYSIS "FAILURES" PRE & POST FLUSH SAMPLES	
			AS PART OF AREA OPENING PROCEDURES PRE & POST FLUSH SAMPLES	
POINT-OF-USE FILTER INSTALLATION AND REPLACEMENT		Installation/Replacement	WHERE REQUIRED	
Cold water storage tanks <i>*Including all Domestic and Process Tanks</i>		Temperature Monitoring	MONTHLY AND BMS IF FITTED	
		General Inspections	6 MONTHLY	
		Required capacity determination	WHEN TEMPERATURES ARE PERSISTENTLY OUTSIDE RECOMMENDED TEMPERATURE LIMITS	
		Clean and Disinfection	AS REQUIRED	
		Pressurisation Vessel Flushing (Where no flow-through units fitted)	WEEKLY	
Fire Fighting Equipment <i>*When Fire Fighting Equipment are off the Domestic water supplies unrestricted.</i>		Fire hose reels flushing	WEEKLY	
Calorifiers to include: Calorifiers include: Storage vessels, buffer vessels, direct gas-fired, plate heat-exchanges etc. <i>Where multiple calorifiers are linked, the monitoring must include the flow and return of EACH unit and not just common flow & return.</i>		Temperature Monitoring	Manual	WEEKLY AND BMS IF FITTED
			Manual	MONTHLY
		General visual inspections and Drain Sludge Flushing		QUARTERLY
		Pasteurisation/Disinfection		AS REQUIRED
		Expansion Vessel Flushing (Where no flow-through units fitted)		WEEKLY

Item Monitored (Continued...)	Task		Frequency
Cistern Type Water Heaters	Temperature Monitoring		MONTHLY
	Inspection of cold tank section		6-MONTHLY
	Cleaning & Disinfection		AS REQUIRED
Low Volume Water Heaters <small>Water heaters of >5 litres storage capacity, including Combi boilers</small>	Temperature Monitoring from unit nearest outlet		MONTHLY
	General visual inspections		6-MONTHLY
Instant Water Heaters <small>Water heaters of <5 litres storage capacity</small>	Temperature Monitoring from unit nearest outlet		6 MONTHLY
	General visual inspections		6-MONTHLY
Shower Heads	Temperature Monitoring		MONTHLY
	General Inspections		QUARTERLY
	Shower Head Clean and Disinfection		QUARTERLY
	Shower Flushing		WEEKLY
TMVs/TMTs (Including Shower Mixers)	Temperature Monitoring	Baths/Showers	MONTHLY
	Clean and Disinfection and/or Servicing	Baths/Showers	6 MONTHLY
		Basins/Sinks	AS REQUIRED
Air Conditioning/Handling	Inspection and cleaning of traps		MONTHLY
	AHU drip-trays and batteries clean and disinfection		6 - MONTHLY
Ice Making Machines	General Inspections		QUARTERLY
	Clean and Disinfection		MONTHLY
	Service		6 - MONTHLY
Irrigation systems	General Inspections		MONTHLY
	Dead-leg/Infrequently used areas flushing		WEEKLY
	Biological Monitoring		TVCC MONTHLY (SUMMER MONTHS)
Humidified Food Cabinets	General Inspections		QUARTERLY
	Clean and Disinfection		DAILY
Water Softeners	General Inspections and softened water Yes/No test		MONTHLY
	Salt level check		WEEKLY
	Clean/Disinfection		6 – MONTHLY
Ornamental Fountains/Water Features	Residual disinfectant Measurement		DAILY
	Temperature Monitoring/ pH and Alkalinity		DAILY
	Visual inspection		WEEKLY
	Filter inspections		MONTHLY
	Filter changes		QUARTERLY
	Pump cleaning		QUARTERLY
	Filter media changes		ANNUALLY
	Cleaning and disinfection		QUARTERLY
	Biological Monitoring	TVCC	MONTHLY
		<i>Legionella sp.</i>	QUARTERLY