

# LEGIONELLA RISK ASSESSMENT

Exposure to the *Legionella* bacterium can cause Legionnaire's disease, a potentially fatal pneumonia. Symptoms are like that of flu.

<b>PEOPLE POTENTIALLY AT RISK</b>	ALL TEAM MEMBERS, CONTRACTORS, VISITORS AND MEMBERS OF THE PUBLIC; particularly those over 45 years of age, smokers, heavy drinkers, and those suffering from chronic respiratory or kidney disease or whose immune system is impaired.
<b>WHERE HAZARD MAY BE ENCOUNTERED</b>	Hot and Cold-water system.
<b>Factors Contributing to Risk</b>	<b>Control Measures</b>
Water temperature (20°C to 50°C is the optimum temperature for growth).	Water temperatures are maintained either below 20°C, or above 50°C.
Design and construction of system.	This is considered at the acquisition/installation stage. Water usage is minimal, and we wouldn't generally have hot or cold-water storage units.
Dead legs/stagnant water.	Given the size and nature of the individual Practises, the design of the water system is generally very simple, with no dead legs.
Build-up of limescale etc.	Because of the through put, limescale build up is minimal. Any issues of limescale build-up on taps would be identified, reported, and addressed.
Production of aerosols	We do not have showers in the stores. Aerosol production from other sources e.g., the area around the tap, is unlikely, and would be a very low spread.