Covid-19 Business Closures – Legionella Control

Are you controlling your **Legionella** risks?

As many businesses are now closed due to the Covid-19 pandemic or are being used less frequently, we would like to remind you of the **Legionella** risks in unoccupied/less occupied properties where water can stagnate within water systems.

Water outlets on hot and cold water systems should be used at least once a week to help maintain a degree of water flow and to help prevent water stagnation.

You should consider implementing a suitable flushing regime to manage the risks or other measures such as draining the system if the business is to remain closed for a long period.

Guidance has been produced by European Society for Clinical Microbiology and Infectious Disease for managing **Legionella** in building water systems during the Covid-19 Pandemic, it is available here:


Further guidance from the Health and Safety Executive is also available here;

https://www.hse.gov.uk/healthservices/legionella.htm

https://www.hse.gov.uk/pubns/books/l8.htm

**Leisure, Sports, Swimming and Spa Pool Facilities**

In addition, for business offering these facilities we suggest that you follow the procedures within the Pool Water Treatment Advisory Group Code of Practice which is available here:


**Contact Us**

If you need any further advice, please contact the Food and Health and Safety Team via email at food@chesterfield.gov.uk