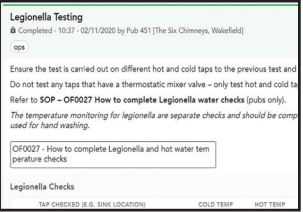










# SOP – OF0027 How to complete Legionella and hot water temperature checks

<b>Reference</b>	<ul style="list-style-type: none"> <li>• Safety policies</li> <li>• Risk Assessment Manual</li> <li>• DMLB</li> <li>• SOP - K0006 - How to use a temperature probe</li> <li>• SOP - K0007 - How to calibrate a temperature probe</li> </ul>
<b>Equipment</b>	<ul style="list-style-type: none"> <li>• Food temperature probe</li> </ul>

<b>Step 1</b>		<ul style="list-style-type: none"> <li>• For monthly Legionella water checks, go to Step 2.</li> <li>• For monthly hand wash basin hot water checks, go to Step 6.</li> </ul>
<b>Step 2</b>		<p><b>Legionella water checks :</b></p> <ul style="list-style-type: none"> <li>• The Duty Manager is required to check the temperature of hot and cold water in the pub once a month.</li> <li>• Temperature checks must be recorded in the DMLB.</li> <li>• Cold tap water - colder than +20°C.</li> <li>• Hot tap water - hotter than +45°C.</li> <li>• Where water temperatures fail to meet these criteria place a call out via the property maintenance system.</li> </ul>
<b>Step 3</b>	 	<p>Taking and recording water temperatures :</p> <ul style="list-style-type: none"> <li>• Always use a calibrated probe thermometer.</li> <li>• Test one cold and one hot tap on a rotational basis each month.</li> <li>• Do not test mixer taps.</li> <li>• Legionella water checks must be completed on dedicated hot and cold taps which are not used for hand washing.</li> <li>• Ensure that all taps are tested every 12 months.</li> <li>• Turn on the tap and allow to run for 1 minute.</li> <li>• Place the probe into the stream of water and measure the temperature.</li> <li>• Record the temperature in the DMLB.</li> </ul>
<b>Step 4</b>		<p>Infrequently used taps :</p> <ul style="list-style-type: none"> <li>• The Duty Manager must identify any taps which are not frequently used. Consider taps in storage areas and other non-trading areas.</li> <li>• If any infrequently used taps are identified, these must be turned on and run for 3 minutes once every week.</li> <li>• Where taps are no longer required, the Duty Manager must place a call via the property maintenance system to have the tap decommissioned.</li> </ul>
<b>Step 5</b>		<ul style="list-style-type: none"> <li>• Any concerns over Legionella must be brought to the attention of the Maintenance Helpdesk immediately.</li> <li>• Additional hazards include employee showers and eye wash stations. Where these are present, the Maintenance Help Desk must be informed.</li> </ul>

Private and confidential – for internal use only

Continued overleaf...

<b>Step 6</b>		<b>Hot water temperature checks :</b> <ul style="list-style-type: none"><li>• In order to encourage good hygiene practices, the temperature of the hot running water at the hand wash basins must be between +40°C and +45°C.</li><li>• The Duty Manager is required to check the temperature of the hot water at all hand wash basins every month.</li><li>• These temperature checks must be recorded in the DMLB.</li></ul>
<b>Step 7</b>		<ul style="list-style-type: none"><li>• Turn on the tap and allow to run for one minute.</li><li>• Place the temperature probe into the stream of water and measure the temperature.</li><li>• Record the temperature in the DMLB.</li></ul>
<b>Step 8</b>		<ul style="list-style-type: none"><li>• If the hot water temperature fails to reach between +40°C and +45°C, raise a call out via the property maintenance system.</li></ul>