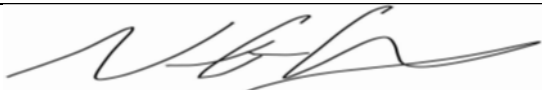


Risk Assessment Use and Storage of Water

Business Name:	Risk Assessor:		Image:
Minchinhampton Market House	Name	Neil James	
	Job Title	Consultant – Envesca Ltd	
	Date	11 th October 2022	
	Signed		

Location of Hazard / Area / Process / Equipment:	Anyone using Water
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Activities:	How Harm Could Occur:	People Who Could be Harmed:	
Use and Storage of Water	Legionella Disease	Employees	<input checked="" type="checkbox"/>
		Public / Customers	<input checked="" type="checkbox"/>
		Contractors	<input checked="" type="checkbox"/>

Current Risk Rating (before controls are in place)			
Low	<input type="checkbox"/>	Medium	<input type="checkbox"/>
		High	<input checked="" type="checkbox"/>

Control Measures
<ul style="list-style-type: none"> • Ensure that a water management system is in place. • Keep records of checks and temperature checks on file. • Hot water to be stored above 60 degrees. • Hot water to be distributed above 50 degrees (out of tap temperature). • Cold water to be stored at below 20 degrees. • Ensure that water tanks are checked and cleaned yearly. • Regularly flush out dead ends. • Refer to HSE guidance Legionnaires disease HSG274 part 2

Residual risk factor after measures taken			
Low	<input checked="" type="checkbox"/>	Medium	<input type="checkbox"/>
		High	<input type="checkbox"/>

Risk Assessment Owned / Managed by:	
Name	
Job Title	
Date	
Review date	