



Horndon-on-the-Hill Village Hall

Legionnaires' Disease Risk Assessment

Reg. Charity No. 274903

Introduction Legionnaires' disease is caused by bacteria that thrive in water between 20-45°C, particularly if stagnant and containing nutrients such as sludge, rust, or organic matter. This assessment evaluates the risk in the village hall and provides recommendations to minimize it. **Cold Water Supply**

- Water source is currently unknown.
- Cold water points include: kitchen sinks (x3, including dishwasher feed - not yet...), cleaner's cupboard sink when we have one, WC sinks (gents x2, ladies x3), disabled toilet sink (via thermostatic mixer), outside taps?
- 2), WC cisterns (x6), urinals (x1).
- No dead legs identified. **Assessment:** Cold water points are in regular circulation; risk of Legionella is considered low. **Hot Water Supply**
- Hot water is supplied to the same sinks via immersion or undersink heaters.
- Temperature at taps ranges from approximately 40-45°C. **Assessment:** Regularly used hot water points are low risk. Rarely used taps should be monitored to prevent stagnation. **Regularity of Use / Stagnant Water**
- Kitchen and toilet sinks/WCs are used frequently; cleaner's cupboard sink also used regularly.
- Outside taps are infrequently used; risk is low but periodic running is advised.

Recommendations / Checklist

- Run all rarely used taps for at least 2 minutes on a regular basis (minimum monthly).
- Record flushing as part of routine maintenance checks. **Conclusion** Overall, the water system in the hall poses a low risk of Legionella infection if the above recommendations are followed. Regular flushing of rarely used outlets is sufficient to manage risk.
- **Checklist for Monthly Flushing:** | Date | Tap Run (2 mins) | Initials |

Adopted: *The Trustees*

This policy was written by Nell Edwards, Vice Chairperson, Horndon on the Hill Village Hall.

Reviewed and approved by the Trustees on December 2025

Next review date October 2026