

Legionella control in golf courses

Golf course operators are required to:

- Undertake a risk assessment and ensure there is a programme for controlling Legionella in place. This should include all water uses at the club, including irrigation and club house facilities and water use in any other accommodation.
- Control temperature, which is key to inhibiting the growth of Legionella - hot water must stay hot and cold water should remain cold. Temperatures should be checked in line with the risk assessment. It may be difficult to control temperatures in stored water and distribution in warm weather. Additional controls, such as chemical dosing, may be required.
- Keep water in the system flowing. Particular care should be taken where water is stored in large tanks or reservoirs that they are not left stagnant.
- Flush the system regularly, especially when club house rooms are vacant or any part of the system is out of use.
- Check hot and cold water in storage periodically for debris and scale.
- Remove any redundant pipework from irrigation or hot and cold water systems. "Blind ends" provide an ideal environment for the growth of Legionella.
- Keep records of the monitoring regime, which should include weekly flushing and monthly temperature checks.
- Review the risk assessment regularly and whenever a significant change is made to the way the system operates.

Employees should be made aware of the risks associated with Legionella bacteria and what symptoms may be related to Legionnaires' disease.

Maintenance staff should know what the control measures are, how to carry out weekly and monthly tasks and when to report if there are any changes, eg. water temperature differs from normal.