

LEGIONELLA MICROBIOLOGICAL TESTING

Supporting you to meet your health and safety requirements

Health and safety law stipulates that any employer or person in control of premises needs to take suitable precautions to prevent or control the risk of exposure to Legionella. Failure to comply may result in a fine or disciplinary action from the Health and Safety Executive.

What Legionella is

Legionella is a pathogenic group of gram-negative bacteria that can cause legionellosis. A particular species, *Legionella pneumophila* may, whilst uncommon, cause the potentially fatal Legionnaires' disease. *Legionella* bacterium, including *L. pneumophila*, are commonly found in natural water sources such as rivers, lakes and reservoirs however in low numbers. They may also contaminate purpose-built water systems such as cooling towers, evaporative condensers, hot and cold-water systems and whirlpool spas, particularly at temperatures between 25°C and 45°C.

As a result, health and safety law stipulates that any employer or person in control of a premises needs to take suitable precautions to prevent or control the risk of exposure to Legionella. Failure to comply may result in a fine or disciplinary action from the HSE. Current legislation and guidance include:

- Approved Code of Practice (ACOP L8), which is now tied into the Health & Safety at Work Act and technical guidance HSG part 1 to 4, health technical memorandum 04-01 which is specific to healthcare premises
- Control of Substances Hazardous to Health (COSHH)
- The compliance regulations above cover (but are not limited to):
- Hot and cold-water systems, cooling



towers, pools, spas, hot tubs, water features (fountains etc), misters, sprinklers

- Control of Legionella in water systems – any premises operating as part of a business, or where any member of the public has access

Examples of premises that need to comply with the regulation include healthcare premises, hotels, schools, universities, factories, offices, sports facilities, public buildings, residential rented properties.

Our services to help you

Intertek laboratories are able to conduct two distinct tests to support your preventative measures against Legionella.

Test 1: Legionella culture method (ISO 17025 accredited)

The limit of detection for the culture methodology is <50cfu/l with a 10-day turnaround time. Findings are grouped as:

- *Legionella pneumophila* sg1
- *Pneumophila* sg 2-15
- Non-pneumophila species

Test 2: Legionella by qPCR with a 24-hour turnaround time

This PCR test identifies *Legionella pneumophila* and non-pneumophila. Quantified results are expressed in genomic units and is particularly recommended for investigation work in the case of an outbreak or where organisations are looking

for the source of a contamination, or the effectiveness of a decontamination.

Our expertise

Legionella testing protects the safety of the employees, tenants and members of the public who enter your buildings. All premises must have a Legionella risk assessment in place, so, while in some cases testing may not be a requirement, testing is invaluable as a supportive measure to your risk assessment. At Intertek, the technical background of our experts means we can tailor an overall water testing and advisory package to provide a 'total solution' for our customers water hygiene and safety requirements.

The Intertek Advantage

Our blend of expert analytical and advisory services aid our customers to achieve compliance and improve safety, quality and efficiency. We have the flexibility and the experience to develop strong partnership relationships with our customers to ensure their businesses can go from strength to strength.

FOR MORE INFORMATION



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