

# Legionella Management in Evaporative Cooling and Other High Risk Systems: One Day Proficiency Training Course



## Who should attend?

Anybody with responsibilities for cooling towers, spa pools, process or other non-domestic type water systems, whether operation, maintenance or management.

## Course Objectives and Expected Outcomes

To provide delegates with a grounding in legionella and its control in cold and hot water systems.

Having attended the course delegates should:

- Know the legal requirements, guidance and good practice
- Understand the principles of evaporative cooling
- Understand the legionella infection risk from cooling towers and how to control it
- Have an understanding of water treatment
- Know the operational controls required
- Understand the legionella infection risk from spa pools and how to control it
- Understand the legionella infection risk from process and other non-domestic type water systems, how to assess and control it
- Pass the BOHS P902 exam

Delegates will receive a comprehensive training pack and revision notes.

Delegates who pass the BOHS examination and project will be issued with a certificate of proficiency recognised by the Health and Safety Executive.

## Course Overview

- Legislation and guidance
- Cooling tower design and operation
- Risk assessment
- Water treatment
- Operational control
- Other risk systems

The course includes desktop and hands-on practical exercises.

## Further information

Please contact the office for costs and further details on Tel: 020 8875 0700 or e-mail: [mail@tetraconsulting.co.uk](mailto:mail@tetraconsulting.co.uk)

### Health & Safety

Risk Assessment

Compliance Audit

Training

Consultancy

### Fire Safety

Risk Assessments

Compliance Audit

Log Book and Fire Drawings

### Asbestos

Surveys

Reinspections

Project Management

Expert Witness

### Water Hygiene

L8 Risk Assessment

Water Hygiene Monitoring

### Energy Management

EPCs

Air Conditioning Surveys

Energy Audits

### Working at Heights

Consultancy

Supply of Equipment

### Food Hygiene

