

Guidance for Business Water Systems

As Lucas County prepares to open for business, water systems that have not been in use could be at increased risk for Legionella and other bacteria that cause illness.

The Centers for Disease Control and Prevention (CDC) has created guidelines to minimize the risk of Legionnaires' disease and other water-associated diseases. If your facility does not have a Water Management Program in place, toolkits and additional resources are available through the CDC's website and on the following page.

Stagnant water must be flushed from systems to remove the risk of illness. Run faucets until the maximum water temperature has been reached. Additional guidance for specific facilities follows.

Establishments with a food service license must:

- Flush the building water lines for 5 minutes and clean faucet screens.
- Flush and sanitize all taps, fixtures and appliances that use water, including but not limited to ice machines, coffee units that are hard plumbed, beverage dispensers, hot water heaters, reverse osmosis units. Include all fixtures, sinks and equipment connected to water lines.
- Remove and replace water cartridges or filters according to manufacturing specifications and flush units before new filters or cartridges are in place.

Establishments that have fire sprinkler systems, eye wash stations, safety showers, water softeners or drinking fountains must:

- Flush, clean and disinfect these features and equipment according to manufacturer specifications.
- Run water softeners through a regeneration cycle.
- Flush drinking fountains continuously for 5 minutes and replace filters if necessary.

Establishments with pools and/or hot tubs and saunas:

- Inspect all filtration and recirculation systems to ensure proper function.
- Maintain chlorine (pools ≥ 1.0 ppm, spas ≥ 2.0 ppm) or bromine levels (pools ≥ 2.0 ppm, spas ≥ 4.0 ppm).
- Maintain pH of 7.2-7.8
- Scrub surfaces of hot tubs and spas to remove any buildup.
- Completely drain water from hot tubs and spas at least monthly.
- Keep good records.
- Follow local and state protocol as to when public swimming pools, hot tubs and spas may operate.



CDC Water Systems Guidance



ODH Water System Recommendations



OEPA Water Supply Flushing Letter

Toledo-Lucas County Health Department

Establishments that have water features, including but not limited to koi ponds and decorative fountains:

- Clean and disinfect per manufacturer specifications, ensuring no visible slime or biofilm.

Resources

The following resources can help you prepare your business to open safely. Businesses should only operate in accordance with the Ohio Director of Health's [Stay Safe Ohio Order](#) but can still plan and prepare their operations in anticipation of state restrictions being lifted.



**Health Department
COVID-19 Page**



**Developing Water
Management
Program Toolkit**



**Training:
Preventing
Legionnaires**



**Hotel Owners &
Managers
Guidance**



**Reducing Water
Risks from Plumbing
to Patients**



**Preventing
Workplace
Legionella Exposure**



**CDC: Model Aquatic
Health Code**



**Operating Public Hot
Tubs/Spas**



**Lucas County
Open for Business
Guidance**



**Best Practices
for Control of
Legionella**



**Disinfection of Hot
Tubs that contain
Legionella**



**Operating Public
Hot Tubs (PDF)**

Adapted with permission from the Wood County Health Department