



LEGIONNAIRES DISEASE

Do you know what Legionnaires disease is?

Legionnaires disease is a form of pneumonia caused by *Legionella* bacteria, which kills about 13% of those infected. The disease is caught by breathing in aerosols (which are formed from fine water droplets) containing the *Legionella* bacteria.

Wherever these water droplets are formed (showers, jacuzzis, flushing a toilet, cooling towers, fountains, etc.), there is the risk of *Legionella* infection.



What can you do to reduce the risk of your guests contracting Legionnaires disease?

You need to implement an effective *Legionella* Risk Management Programme. To do this, you need to know what risk areas are present at your establishment, and then put a programme in place to reduce these risks.

What can FOOD CONSULTING SERVICES do to help you reduce the risks of your guests contracting Legionnaires disease?

Food Consulting Services have risk evaluation and control programmes which have been developed in accordance with the requirements of the EWGLI (European Working Group for *Legionella* Infections), who focus on travel-associated Legionnaires disease.

Our *Legionella* audit programme has been established to help you identify and minimise the risks which would allow Legionella to proliferate in your water system, and also to help you in complying with the EWGLI requirements.



Implement a risk reduction programme now.

For further information on how FCS can help reduce the risk of Legionella infection, and ensure EWGLI compliance, please contact one of our professional consultants.

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