

## Case study Large salad and veg processor

### Overview

A large north of England salad and vegetable processor commissioned an independent risk audit to verify water control performance and Legionella risk and ACoP L8 compliance. They suspected significant improvements were possible and also wanted to reduce the number of Log Books that had to be kept whilst increasing compliance.

### Our approach

The audit highlighted 21 areas for improvement and a demo of 'UP2Date':

- 'UP2DATE' was installed enabling appropriate automated data reporting and record keeping
- A new chemical dosing controller unit, housing and repositioned flow pipework improved dispersion within the cooling tower saving 5m<sup>3</sup> of water per day instantly
- Chemical usage was reduced because over dosing was eliminated
- Water sampling was reduced across plant and domestic systems because the WCS Group explained ACoP compliance didn't require such extensive testing



INFECTION CONTROL  
COST SAVINGS  
COMPLIANCE  
RISK & ENVIRONMENT  
PLANT EFFICIENCY  
HSE IMPROVED  
LEGIONELLA

### Outcome

Water control, management and safety were brought up to date.

Water cooling, chemical cycles and dosing were improved.

Water usage and chemical expenditure were cut significantly.

The client received appropriate ACoP L8 Legionella training, water testing time was cut and a 'smart' web-based electronic data recording and assessment system reduced the number of Log Books and administration whilst improving compliance simultaneously.