

# OPEN SAFE



NOTICE: This checklist is provided for your individual use. Watts makes no representations that this checklist accounts for all issues that must be considered in developing a Water Quality Management Plan. Watts expressly disclaims any liability regarding the sufficiency of any Water Quality Management Plan made in conjunction with the use of this checklist.





	Complete?	Date Performed	Performed By	Water Management Plan Updated?	
Planning Guidelines					
Document protection measures for staff and visitors	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Consider working with a water quality expert or consultant	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
From your local water utility, find out if there were any recent water supply disruptions	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
From your local water utility, find out if standard checkpoints have been inspected	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
From your local water utility, find out about the current disinfectant concentration	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Map Out Your Plumbing System					
Before the initial flush, sketch out the building water system and identify low-use water outlets	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Map out your flushing regime in a unidirectional process	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Start mapping at the point-of-entry, then peripheral distal points, then point-of-use outlets	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Include the entire recirculating loop, cold and hot water, and all equipment, appliances, and outlets	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Flushing & Cleaning Guidelines					
Proper flushing includes multiple steps: an initial flush, sequenced flushing, cleaning of fixtures and equipment, testing and monitoring, and additional flushing as needed					
Before flushing, train staff and provide PPE (personal protective equipment)	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Flush your entire piping system from point-of-entry to point-of-use	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
All valves should be in a fully opened position during the entire flushing process	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Include filters and water softeners in the flush. They should run as normal	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Remove all aerators	☐ Yes ☐ No	/ /		☐ Yes ☐ No	



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Flushing & Cleaning Guidelines (Continued)	<u>.                                      </u>				
Proper flushing includes multiple steps: an initial flush, seq of fixtures and equipment, testing and monitoring, and add Include the following for each flush (initial, sequenced, maintenance)					
Faucets used for drinking water or food preparation	☐ Yes				☐ Yes
	☐ No	/	/		☐ No
Drinking fountains					
Š	☐ Yes	/	/		☐ Yes
Ice machines & refrigerators with ice makers	_				_
	☐ Yes	/	/		☐ Yes
Showers					_
Chowold	∐ Yes No	/	/		∐ Yes
Kitchen sink sprayers	☐ Yes				∐ No
Michell Silik Sprayers	□ No	/	/		∐ Yes
Water features that generate aerosols (fountains, spas, etc.)	□ Yes				∐ No
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0-f-t	☐ Yes				∐ No
Safety equipment (emergency eye stations, showers etc.)	□ No	/	/		Yes
	☐ Yes				∐ No
Utility sinks	☐ No	1	/		☐ Yes
	_	,	,		☐ No
Hose taps	☐ Yes	1	1		☐ Yes
	_	,	,		☐ No
Humidifiers	☐ Yes	1	1		☐ Yes
	∐ No	,	,		☐ No
Dishwashers	∐ Yes	,	1		☐ Yes
	∐ No	/	/		☐ No
Existing piping	∐ Yes	,	,		☐ Yes
	□ No	/	/		□ No
Piping and fixtures in place for future installs	☐ Yes	,	,		☐ Yes
	☐ No	/	/		□ No
Parts of the water system used by children	☐ Yes	,	,		☐ Yes
	☐ No	/	/		□ No
Parts of the water system used by elderly or susceptible people	☐ Yes				Yes
	☐ No	/	/		☐ No
Other outlets	☐ Yes				☐ Yes
	☐ No	/	/		☐ No
If you plan to continue using aerators, clean or replace the	_				_
screens prior to reinstalling	∐ Yes □ No	/	/		☐ Yes ☐ No
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Flushing & Cleaning Guidelines (Continued)				
Proper flushing includes multiple steps: an initial flush, seq of fixtures and equipment, testing and monitoring, and add				
Include the following for each flush (initial, sequenced, maintenance)				
Adjust valves back to normal operating positions	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Disinfect and sterilize showerheads and faucets	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Consider replacing outlets if vulnerable populations have access	☐ Yes	/ /		☐ Yes
Once flow returns after this initial flush, drain all hot water tanks	☐ Yes	/ /		☐ Yes
Maintain temperature and do not turn off the heater	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Prevent bacterial growth via continuous operation	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Schedule ongoing flushes for at least 12 weeks				
Open each point-of-use tap at least once per day	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Flush the entire building once per week during ongoing flushing	☐ Yes	/ /		☐ Yes
There's no need to drain water storage during ongoing flushing	☐ Yes	/ /		☐ Yes
Continue to flush cold and hot water systems separately: cold first, hot second	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Monitoring & Testing Guidelines				
Before the first flush, start monitoring and testing disinfectant levels and for Legionella	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Continue monitoring and testing throughout the flushing	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Set a schedule for ongoing monitoring and testing	☐ Yes ☐ No	/ /		☐ Yes ☐ No
After the initial flush				
After the tap is flushed, measure disinfectant levels at the point-of-entry	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Measure disinfectant levels in the cold water of the most distant tap of each zone	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Compare point-of-entry concentration to the distal tap concentration	☐ Yes ☐ No	/ /		☐ Yes ☐ No



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Monitoring & Testing Guidelines (Continued)				
Legionella testing				
Collaborate with a certified Legionella testing laboratory and follow their testing protocol	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Collect samples in multiple locations from point-of-entry to point-of-use	☐ Yes	/ /		☐ Yes
Collect samples 48 hours after final flushing	☐ Yes ☐ No	/ /		☐ Yes ☐ No
If results are unacceptable				
Set strict access controls and take proper safety precautions	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Conduct a hyper-chlorination shock and/or a thermal shock	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Flush the cold water system from point-of-entry to point-of-use, including all fixtures	☐ Yes ☐ No	/ /		☐ Yes ☐ No
The water should reach a CT of no less than 3,000 mg-min/L	☐ Yes ☐ No	/ /		☐ Yes ☐ No
After completing hyper-chlorination, conduct an additional thermal flushing	☐ Yes ☐ No	/ /		☐ Yes ☐ No
If results are acceptable after thermal flushing regime				
Consider a hyper-chlorination shock, especially in buildings that serve high risk populations	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Creating & Adjusting a Water Management Plan				
If you have a water management plan review it and follow its guidance	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Adjust your water management plan if the reopening process finds it necessary	☐ Yes ☐ No	/ /		☐ Yes ☐ No
If you do not have a water management plan, create one	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Document the re-opening process	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Record all monitoring and testing practices including the frequency, locations, and the results	☐ Yes ☐ No	/ /		☐ Yes ☐ No



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Maintenance & Recommissioning Guidelines					
Recommission, inspect, and disinfect all plumbing and water quality equipment	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Follow the RID checklist	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
General Guidelines for Opening Within 1 Month					
Conduct low usage weekly maintenance	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Conduct weekly visual inspections	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Prevent seizure and failure by operating moving parts such as pumps for at least of 10 minutes/week	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Reduce bacteria growth by increasing water temperature to 140°F for at least 1 hour/week	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
If equipment has a thermal sterilization cycle, use it per manufacturer recommendations	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Maintain normal disinfectant levels	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Flush outlets on a weekly basis	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Ensure all storage maintains proper disinfectant levels	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Document all your activity, monitoring, and testing	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
If certain systems will be closed, drain and dry them if possible	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
General Guidelines During Closure (If Water Will Not Be Heated Within the Plumbing System)					
Close the building and do not drain the system	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Turn off storage tanks, drain, turn off the water supply	☐ Yes ☐ No	/ /		☐ Yes ☐ No	
Consider conducting thermal flushing and / or hyperchlorination prior to shutdown	☐ Yes ☐ No	/ /		☐ Yes ☐ No	



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General Guidelines During Low Use Conditions				
Flush cold water systems on a regular schedule to maintain temperature and disinfectant. Free chlorine residual should be at or above .2 mg/L	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Monitor and maintain the hot water system at distal outlets	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Monitor and record supply water temperature and disinfectant concentration	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Restrict access to any unused portions of the building	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Document all monitoring, testing, and maintenance	☐ Yes ☐ No	/ /		☐ Yes ☐ No
24 Hours Before Reopening				
Conduct a round of checks	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Bring the hot water system back up to 140°F	☐ Yes ☐ No	/ /		☐ Yes ☐ No
Open all outlets and flush until they reach a minimum of 131°F	☐ Yes ☐ No	/ /		☐ Yes ☐ No
After flushing, conduct a final round of sampling to ensure there is no contamination	☐ Yes ☐ No	/ /		☐ Yes ☐ No

