



# POUR N' GO

## Water Tank Treatment



## Water Tank Cleaning & Sterilising

GutterWitch Pour N' Go can be used as a non-chlorine disinfectant for the cleaning of water storage tanks. Its non toxic, no-taste properties mean that after cleaning, Pour N' Go does not need to be rinsed away, and may be safely left in the tank water.

Commercial water tanks can be cleaned using the following method designed to meet the commercial requirements of statutory bodies in the UK. Domestic rainwater tanks can be cleaned using a less rigorous procedure, followed by the disinfection dose rates shown in the table. The big advantage in this method is that, once dosed with **Pour N' Go**, the water can be retained for use.

### Domestic Down-water Services Disinfection - Method Statement

#### Preparation

1. A full Risk Assessment should be carried out by the Responsible Person prior to any work being undertaken.
2. Read the **Pour N' Go** Material Safety Data Sheet (MSDS) and ensure that the Personal Protection Equipment is available and in use before handling the **Pour N' Go** disinfectant.
3. Ensure that you have adequate supplies of **Pour N' Go**, & Analytical Test Strips.
4. The water distribution system should be checked for deadlegs. If there are any such deadlegs then suitable alterations should be made to make sure that water flow through the entire system is achieved.
5. Bacterial testing, including tests for *Pseudomonas aeruginosa* and *Legionella* should be carried out at both the Cistern and a representative sample of the outlet points.

#### Procedure

1. The Cold Water Storage Cistern (CWSC) should be given a preliminary disinfection. Calculate the volume of water that is held in the CWSC and add the volume of **Pour N' Go** indicated in the Dosage Chart overleaf. Ensure that the dose of **Pour N' Go** is well mixed in the water and leave for one hour.
2. After one hour has passed drain the Cold Water Storage Cistern.
3. Clean the Cold Water Storage Cistern. It may be necessary to enter the cistern. If so, wear clean plastic overshoes to prevent recontamination of the cistern. The walls of the cistern can be sprayed with a 1:2 dilution of **Pour N' Go**. Wet vacuums can be used to remove debris and water from the base of the cistern.



#### Ensure that all regulations relating to working in confined spaces are followed.

4. To disinfect the entire water distribution system it will be necessary to determine the total capacity of the system. An estimation of the total system volume can be made by multiplying the cistern volume by 1.3.
5. Calculate the volume of **Pour N' Go** required in the disinfection of the distribution system using the Dosage Chart overleaf.
6. Ensure that the cistern is recharged until half filled with fresh mains water.
7. Add the volume of **Pour N' Go** determined in Step.5
8. Re-fill completely the cistern ensuring that the **Pour N' Go** is well mixed in the water.
9. Test the concentration of **Pour N' Go** in the water held in the cistern and record this in the Clean & Disinfection Report Sheet. The **Pour N' Go** concentration should be 150 parts per million when measured using **Pour N' Go** (GeoSIL) Analytical Test Strips. (\* See Note below)
10. Drain the water in the storage cistern through the water distribution system. Open water taps and outlets to ensure that **Pour N' Go** treated water comes in contact with the pipework surfaces.
11. Test the concentration of **Pour N' Go** at the sentinel (Nearest and Furthest) points of the water distribution system. Record the concentration in the Clean & Disinfection Report Sheet.
12. When a concentration of 150 parts per million (measured using test strips) has been achieved at the sentinel points close the taps and retain the treated water in the distribution system.
13. Hot water systems are particularly prone to colonisation by bacteria and care should be taken to ensure that adequate levels of **Pour N' Go** are to be found throughout the hot water heating and distribution system. Check drains from calorifiers and hot water taps and record concentration levels of **Pour N' Go** in the Clean & Disinfection Report Sheet.

14. Duty and Standby pumps should be cycled to ensure that water treated with **Pour N' Go** comes in contact with all the system. If it has been necessary to carry this out it should be recorded in the Clean & Disinfection Report Sheet.
15. Ice machines, dishwashers, vending machines, if not mains supplied, should have their feed pipes disconnected and the supply water drained through until **Pour N' Go** can be detected at the appropriate concentrations.
16. If the concentration of **Pour N' Go** at the outlets is not at or above 150 parts per million then repeat procedures 5-15. This cycle is repeated until a **Pour N' Go** residual is detected.
17. When the concentration of **Pour N' Go** is consistently at 150 parts per million then the water distribution system should be left for a period of 3 hours to ensure that there is adequate contact time between the systems and the biocide.
18. Retain a sample of final treated water for analysis.



## Flushing

1. **Pour N' Go** may be left in the water distribution system and removed during normal use of the system provided this is not longer than 90 days. If flushing is a requirement then open all the taps and flush with fresh water.
2. Re-instate the water storage cistern and the water distribution system to full service conditions by opening any valves that were closed during the clean & disinfection process. Record this in the Clean & Disinfection Report Sheet.
3. Ensure that the onsite Responsible Person signs the completed Clean & Disinfection Report Sheet and that a copy of this is placed in the site Legionella Control Log Book.
4. On completion of microbiological testing, certificates are issued verifying the disinfection of the water system.

Dosage Chart	
Volume of <b>Pour N' Go</b> to be added to water system	
Notes: Adhering to this Dosage Chart will ensure that the levels of <b>Pour N' Go</b> the systems are within the statutory levels for drinking water (Regulation 31 of the Water Supply(Water Quality) Regulations 2000 & 2001 in England & Wales)	
System Volume (litres)	<b>Pour N' Go</b>
100	100 ml
500	500 ml
2,000	2 litres
5,000	5 litres
10,000	10 litres
20,000	20 litres

\* Note: To achieve a reading of 150 ppm using the Analytical Test Strips, a **Pour N' Go** dose rate of approximately 1 litre per 1000 litres of system water will normally be required.

## References

- ❖ Regulation 31 of the Water Supply (Water Quality) Regulations 2000 & 2001 in England & Wales
- ❖ The Control of Legionella bacteria in water systems. H&SE Approved Code of Practice and Guidance L8.

## Health & Safety

- ❖ This method statement relates specifically to the use of **Pour N' Go** for the stated purpose and is based on extensive tests and usage in the United Kingdom, and is provided to achieve comparable & acceptable results in New Zealand. Our advice is given to the best of our existing knowledge but is not binding insofar as application and the storage conditions lie beyond our direct control. The description of the product and details of its properties do not subsume any liability for damage.
- ❖ It is the responsibility of the user to ensure compliance with all the relevant statutory regulations and recommended protocols. The use of **Pour N' Go** is detailed in the relevant **Pour N' Go** MSDS. All Health & Safety issues are the responsibility of the user who should carry out a full Risk Assessment prior to the commencement of the work. A sample Risk Assessment document is available from GeoSIL Pacific Ltd for use as a guide in NZ applications.



## More Information

Further information is available on request;

Refer also: [www.gutterwitch.co.nz](http://www.gutterwitch.co.nz)

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