

Unit2, Westport Business Park, Viscount Industrial Estate,
Horton Road, SL3 0DF

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Method Statement
For The Maintenance of the
Sanitary Ware Basins and Sinks
At
Cannon Green
MS ID CC1

Scope of Works

Sanitary Ware Basins and Sinks

Personnel

Name	Company	Contact Number
Mark Lowton	1 st Choice Facilities Services	07534 139813
Alex Baldwin	1 st Choice Facilities Services	07534 139850
Nick Taylor	1 st Choice Facilities Services	07506 758179
Ismaeel Hafeez	1 st Choice Facilities Services	07943 060618
Liam Perry	1 st Choice Facilities Services	07455 285703

Site Overview

Cannon Green, London is a multi-tenanted building, A high specification building, consistently customer facing, therefore a high level of awareness is required at all times. All engineers must sign in at security front desk prior to any works commencing

Sequence of Work

48-01 SANITARY and WASTE WATER PLUMBING - Introduction

This section covers all aspects of the disposal of waste water and it is essential that both contractor and client ensure that all actions and practices conform with the Health and Safety at Work Act ([HASAWA](#)) and Environmental regulations. Certain activities may be covered by more than one specialist

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function and in these areas it is essential that the responsibilities for particular tasks are identified and allocated.

Note [HSE](#) Document INDG 197,198.

Weil's Disease (Leptospirosis)

This reportable disease is carried by rats and can be passed on to humans hence strict precautions should be taken to prevent infection. Attention is drawn to the need to carry out a risk assessment and produce a method statement for operators and maintenance personnel to use. PPE may be necessary.

Dangerous Gases

Special care is needed when entering pits and other below ground chambers to ensure that they are properly ventilated and free from harmful gases.

Under Food Hygiene Regulations it is essential that operatives and maintenance personnel do not work on clean water systems if they have been in contact with wastewater or sewage.

Hospitals and similar facilities may call for specialist services, which should be identified and agreed with the client.



48-05 SANITARY, WASTE WATER PLUMBING and DRAINS

ITEM	FREQ.	ACTION	NOTES
<u>Waste water pipework and traps.</u> 1. Condition.	6m	Check cleanliness and ensure traps etc. run free.	Where remedial work is required advise client.
<u>Sanitary fittings</u> 1. Basins/Sinks	6m	Inspect and clean, ensure grids on waste are clear and outlet(s) run freely.	
2. Automatic controls and sensors.	6m	Check operation.	If controls are faulty refer to the manufacturer's maintenance instructions.

61-03 SERVICE VALVES

ITEM	FREQ.	ACTION	NOTES
<u>Stop cocks and stop taps</u>			
1. Operational status.	12m	Operate head to ensure the stopcock or tap is operating correctly. If normally open, close and then re-open.	Clean exposed stem prior to operation. If cock or tap fails to isolate water supply, re-washer and reset as necessary.
2. Gland leakage	12m	Check for weeping gland, slightly tighten gland nut if necessary. If weeping still occurs, replace gland seal.	
3. Overall condition	12m	Inspect for external deterioration due to leaks.	