

Water Supply for Events

The majority of external events will need to source a supply of water for 'domestic' and food preparation use. This needs to be safe and sufficient, without causing detriment to the original supply users.

If you are using a mains supply – that which is direct from a water utility company this guidance does not apply to you. The following is a list where there will need to be the production of a water safety plan (WSP).

1. Use of bottled water
2. Use of bowzers (reputable company)
3. Use of mains water that is then distributed beyond the utility company provision

The above are all known as Regulation 8 supplies.

4. Use/extension of a private water supply (the water is sourced from a borehole, spring, well or stream. This is known as a Regulation 9 Supply.

You will need to determine how much water you will need dependent upon the use and the numbers of people; this will also be impacted upon by the weather.

The regulations mentioned above relate to the Private Water Supplies (England) Regulations 2016 ([The Private Water Supplies \(England\) Regulations 2016](#)).

Your water safety plan (WSP) needs to ensure that you maintain the quality and quantity of water leading up to your event, during it and during closure.

We as a local authority will need to undertake a risk assessment potentially with the assistance of the water utility company to ensure that the fittings used are correct. For the permanently fitted we will need to assess the risk on site and sample a period prior to the event taking place to ensure that we obtain the analysis in time to take any action in case of failure. This cost will need to be borne by the landowner or the event (that will be for you to identify). It is suggested that if a Reg 9 supply it would be for the landowner as part of the normal regulatory regime, if the supply circuit is installed solely for the event, the event team.

You will need to make sure that should the water run out, be contaminated or fail in any way that you have an available potable supply which you can bring on site with minimum disruption, including routes on and off the site by the couriers.

Where you are using a private supply, the draw must be sufficient to not cause a disrupted supply to normal users and that the water treatment can still function and provide adequate resonance to ensure that the water remains potable.

All end fittings/taps where water is to be drawn, should be monitored periodically throughout on-site use. Monitoring should include temperature tests (particularly bowsered water) – water temperature should not exceed 20 degrees Celsius to inhibit bacterial growth, however around 15 degrees Celsius for optimum consumer palatability should be aimed for, hygiene assessments and cleansing, to prevent bacterial growth, or contamination. These should be recorded. The staff undertaking this task need not be highly qualified but should receive instruction/training on what you expect, it is recommended that they have food hygiene basic training certification, so they understand the risks associated with poor hygiene, contamination and temperature control.

You may choose to eliminate the use of water such as the provision of anti-bac gel at toilet facilities, using chemical or compostable toilets, not supplying showers etc. If this is the case they should be listed in your WSP and renewed/maintained during the duration of event related personnel are on site. It is wise to have some means of washing hands as anti-bac will not remove build-up of mud or materials that hands might come into contact.

Please do consider the supply of water to 1st aid stations.

If there is any use of water that is unlikely to be consumed such as hot tubs or water slides it could be non-drinkable. Signage must be clear that this is not drinking water. Health and Safety on the turnover of water s, temperatures etc, should also be in the WSP.