



MICHIGAN DEPARTMENT OF
ENVIRONMENT, GREAT LAKES, AND ENERGY

Preparing Your School Building's Drinking Water for Students Returning in the Fall



Holly Gohlke, R.S., M.S.A.

School Drinking Water Program

517-220-1904 | GohlkeH@Michigan.gov

Michigan.gov/SchoolWater



Agenda

- Introduction
- Drinking water management plan
- EGLE flushing methods
- EGLE assistance
- Discussion



Concerns/Questions

- Will the pandemic precautions continue?
- Will all students be back in the classroom?
- How do we keep the children & staff safe?
- *Is the water healthy to consume?*



Who



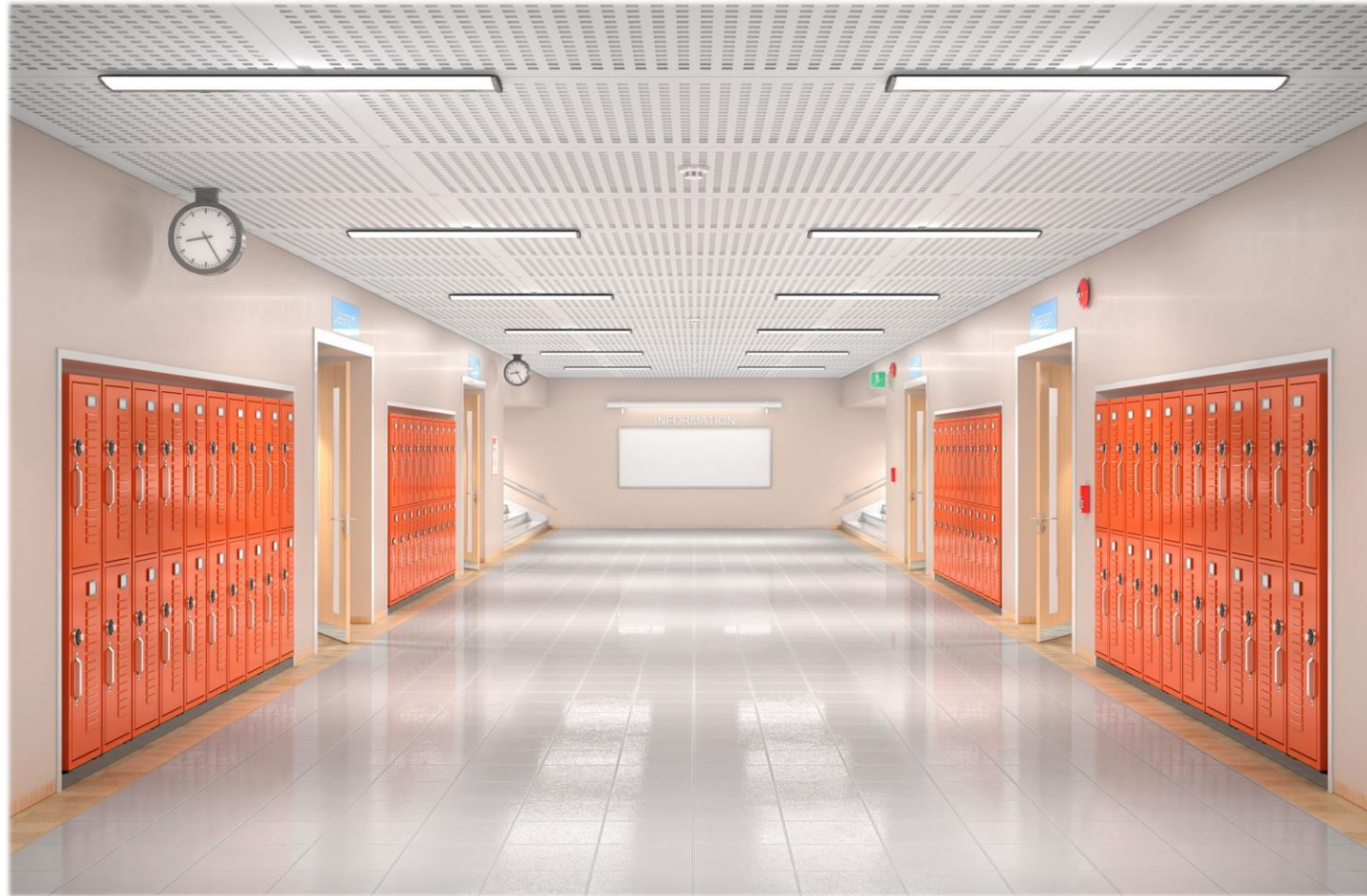
What

Getting the water system up, running & ready for the students



Get stagnant water out and keep it out!

Where



When

Prior to the return of
students this fall



Why

All Children Need Healthy Water



Let's Get Started

A well-maintained plumbing system & water movement preserves healthy drinking water



*Extends life of
system
Reduces costs*

Develop the Water Management Plan

Implement

Review

Update



Repair
Replace
Flush
Clean

Water Management Factors

1. Complexity, materials & condition affects water quality
2. Water use affects water quality
3. Systematic flushing helps remove contaminants
4. Aerators, screens, filter cartridges and water use devices must be kept clean and replaced on schedule



Summer Requirements

1. Assess the risk of stagnant water & potential contaminants
2. Flush the system in August (EGLE High Velocity Method)
3. “Refresh” drinking & food preparation taps immediately prior to the return of students (EGLE Fresh Tap Method)
4. Replace filter cartridges & maintain devices



Assess the Risk - Excessive Stagnation

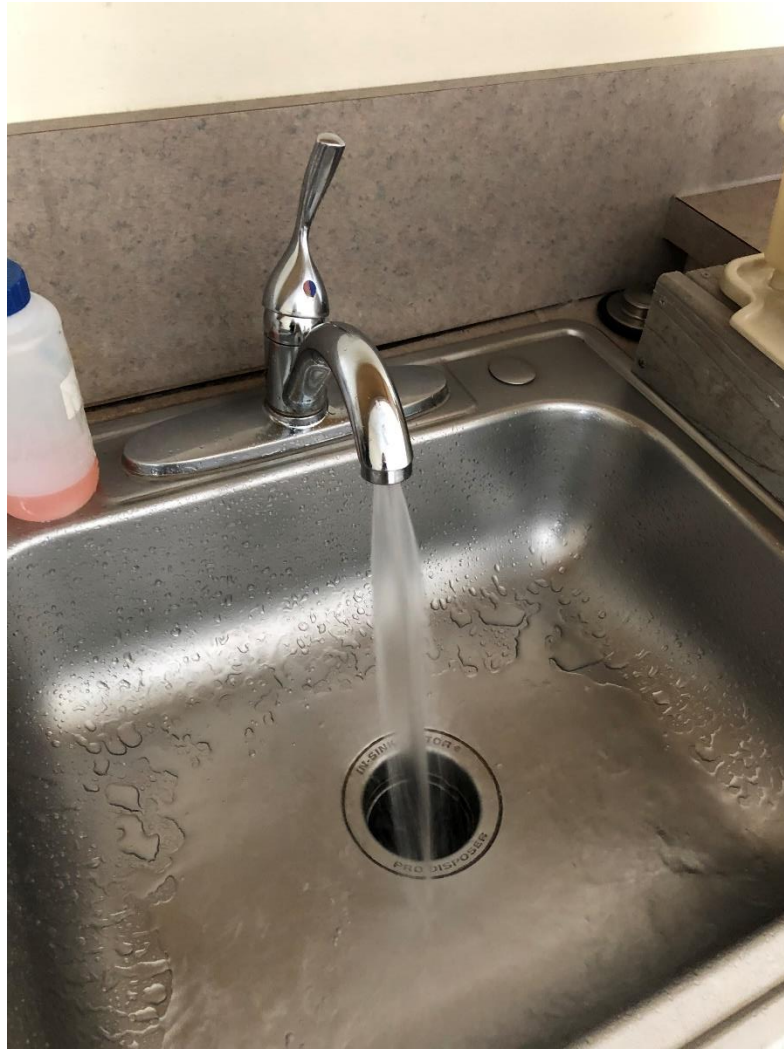


Flush the Plumbing System

- *Pre-determine* flushing zones
- Begin at first zone & open all cold-water fixtures
 - Ensure average of 3 ft/sec flow through meter
 - Start timer & flush for at least 15 minutes
 - Systematically flush toilets
 - Make frequent rounds to monitor water levels in sinks or adjust zone
- Close all fixtures in first zone and proceed to next zone
- Repeat process as needed

*High Velocity
Flushing
Method*

Continue to Refresh the Water



*Fresh Tap
Flushing
Method*

Other Actions Needed This Summer

- Clean/maintain water use devices & appliances
- Evaluate for cross connections
- Replace filter cartridges
- Test the drinking water



DRINKING WATER MANAGEMENT PLAN

FOR

Dee Elementary School

School Building Code: 12345

School District: Example School District

Date Published: 5/5/2021

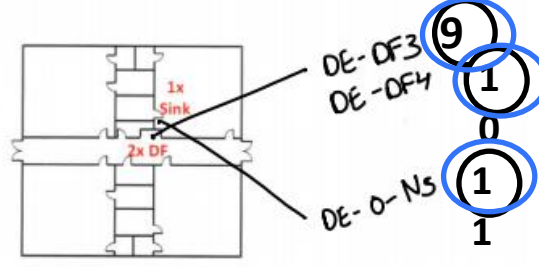
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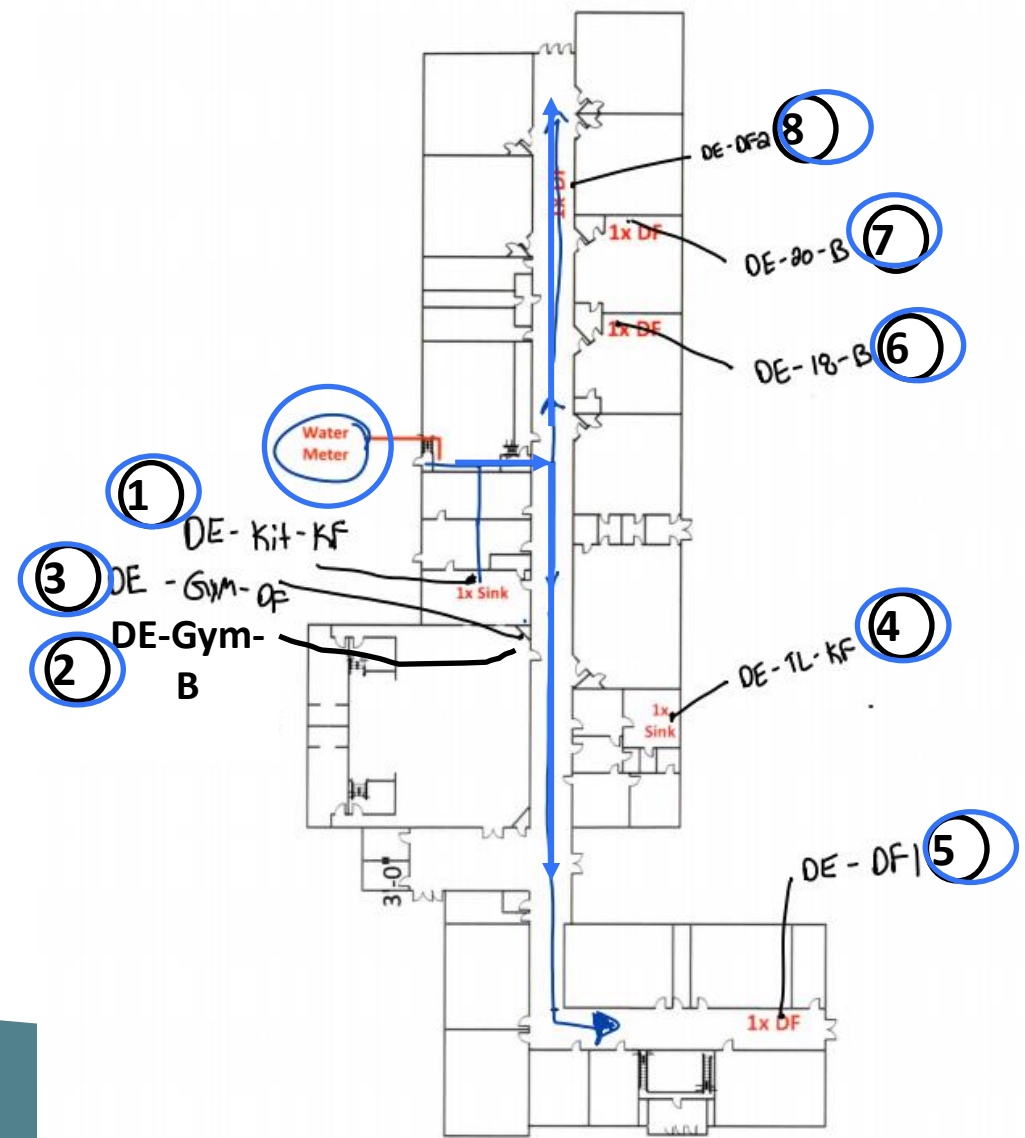
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Contact Phone#

GENERAL WATER AND PLUMBING INFORMATION

DESCRIPTION		UNITS	
Location water enters the building	NW corner of the basement in the boiler room.		
How many points of service line entries are there into this building?	1		
Service line material (pipe coming in)	Ductile iron		
Service line diameter (POE pipe)	4.00		Inches
Length of service line to street or well	50		Feet
Diameter of pipe from water meter to first outlet	0.75		Inches
Length of pipe from water meter to first outlet	16		Feet
Calculated volume of service line	33.0		Gallons
Point of entry water treatment			
Water Softener	X	Phosphate	
Filtration System		Chlorine	
None		Other	
Water tanks & heaters	Boiler		
Types	Basement		
Locations	Copper		
Cold-water pipe materials (inside building)	Yes		
Lead solder present	Janitor faucet		
Water fixture closest to POE	ID#	Location	Boiler room
First fixture flow rate	Volume of container= 1	Units of measure= L	Time to fill (sec)= 10
Amt. of time to flush entire service line			1.6 GPM
Building regions (may also be zones or parts of zones)	25.0 Minutes		
Number of floors	1		
Number of wings	2		
Connected buildings	0		
Total regions	3		
Water fixture furthest point	ID#	Location	Nurses Office- Outbuilding

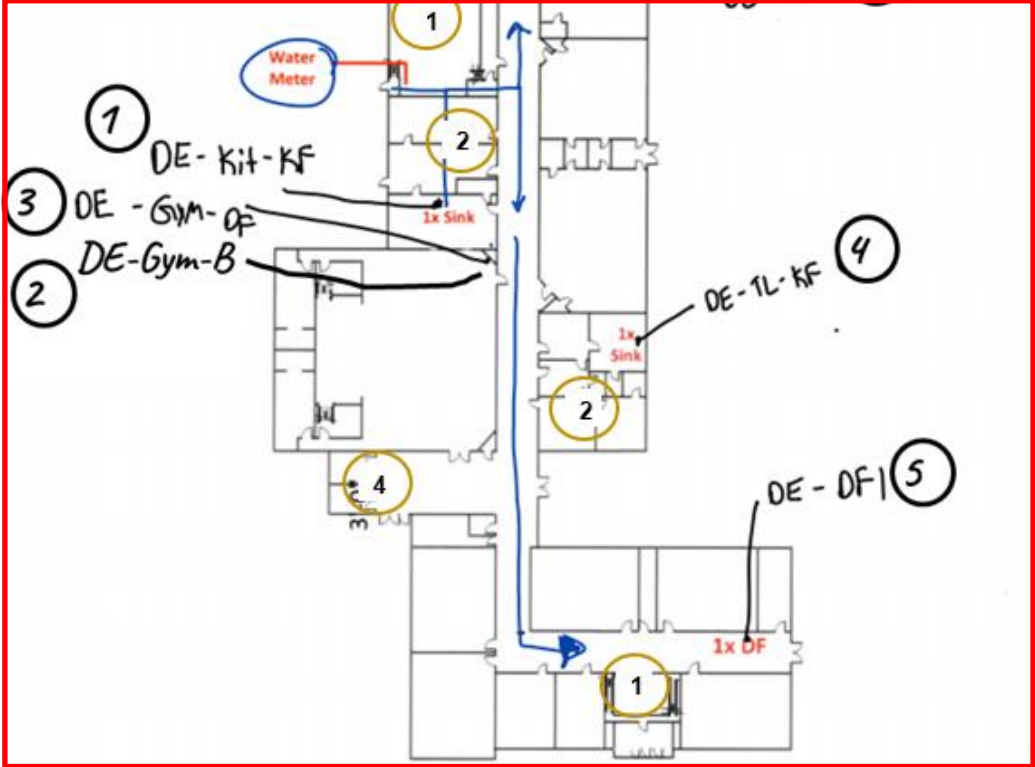
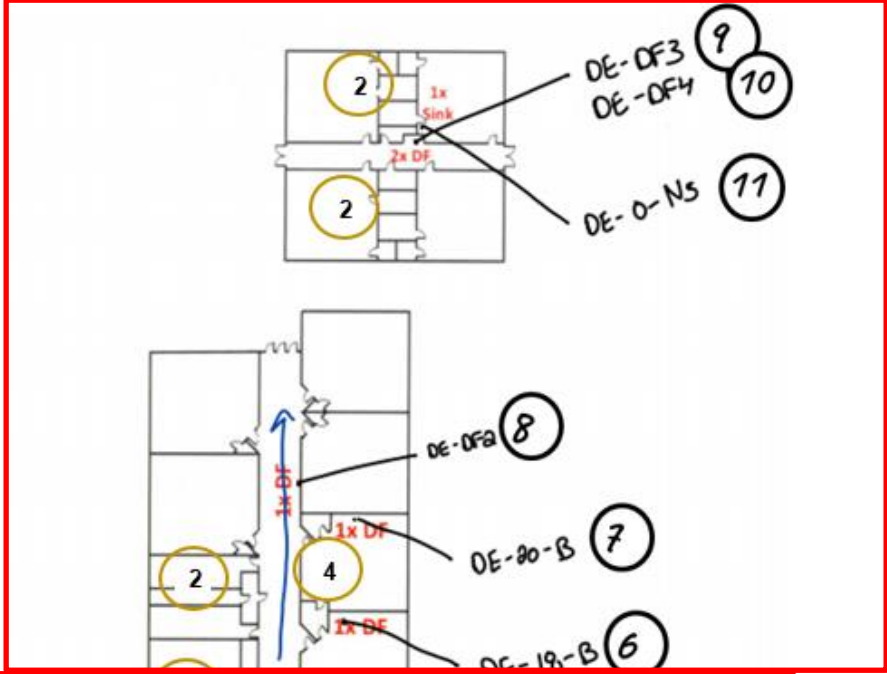


- 9
- 1
- 0
- 1
- 1



DRINKING & FOOD PREPARATION FIXTURE INVENTORY

SEQUENCE #	FIXTURE ID CODE	FIXTURE LOCATION	TAP TYPE CODE	BRAND MAKE/MODEL #	CHILLER UNIT?	BRASS VALVES?	FILTER?	AERATOR OR SCREEN?	MOTION ACTIVATED?	FIXTURE WORKS?	CORROSION?	DISCOLORED WATER?	LEAKING?	COMMENTS
1	DE-KIT-KF	Kitchen	KF	Delta	No	No	No	No	No	Yes	No	No	Yes	Older faucet - need to replace
2	DE-GYM-B	Gym	B	Elkay	Yes	No	Yes	No	Yes	Yes	No	No	No	
3	DE-GYM-WC	Gym	WC	Elkay	Yes	No	Yes	No	No	Yes	No	No	No	
4	DE-TL-KF	Teachers Lounge	KF	Moen	No	Yes	Yes	Yes	No	Yes	No	No	No	
5	DE-18-B	Room 18	B	Delta	No	Yes	No	Yes	No	Yes	Yes	Yes	No	Orange color
6	DE-20-B	Room 20	B	Delta	No	Yes	No	Yes	No	No	No	No	No	Broken
7	DE-DF2	Hallway by Room 20	DF	Halsey Taylor	No	No	No	No	No	Yes	No	No	No	
8	DE-DF1	Hallway by Room 1	DF	Halsey Taylor	No	No	No	No	No	Yes	Yes	Yes	No	Orange color
9	DE-DF3	Outbuilding	DF	Halsey Taylor	No	No	No	No	No	Yes	No	No	No	
10	DE-DF4	Outbuilding	DF	Halsey Taylor	No	No	No	No	No	No	No	No	Yes	Shut off due to leaks
11	DE-O-NS	Outbuilding Nurse	NS	Delta	No	No	No	Yes	No	Yes	No	No	No	



HIGH VELOCITY FLUSHING ZONE

Reference: EGLE Pre-Flushing Event Guidance for School Plumbing & EGLE Guidance for Flushing School Plumbing (High Velocity Method)

Please read the guidance documents prior to conducting the pre-flushing and flushing tasks.

Steps to Determining Zones

Step	Action
1	Conduct a building walk-through to determine flow of cold water to each fixture & map on floor plan
2	Look at floor plan for "visual zones" such as # of floors, wings, additions, room groupings, etc.
3	Conduct a trial run to see if you get 3 ft/sec through the meter by opening fixtures for each zone. Adjust zones as needed.
4	Attach the map of the school building with each flushing zone color coded and numbered (see example in reference document)

ZONE #1

Water fixture closest to POE in this zone	ID#	Janitor faucet	Location	Boiler room
Water fixture furthest point in this zone	ID#	DE-DF1	Location	Hallway by Room 1

Total number of faucets including classroom, laboratory faucets, teacher lounge, office & nurses in this zone	<input type="text" value="2"/>
Total number of classroom bubblers in this zone	<input type="text" value="2"/>
Total number of kitchen faucets in this zone	<input type="text" value="2"/>
Total number of restroom handwashing faucets located in this zone	<input type="text" value="12"/>
Total number of shower heads in this zone	<input type="text" value="0"/>
Total number of toilets located in this zone	<input type="text" value="12"/>
Total number of janitor faucets located in this zone	<input type="text" value="2"/>
Total number of non-refrigerated drinking fountains located in this zone without a filter	<input type="text" value="2"/>
Total Number of FAUCETS, OTHER OUTLETS, & NON-REFRIGERATED DRINKING FOUNTAINS in this Zone	<input type="text" value="34"/>
Total number of non-refrigerated drinking fountains located in this zone with a filter	<input type="text" value="0"/>
Total number of refrigerated drinking fountains located in this zone with a filter	<input type="text" value="1"/>
Total number of refrigerated drinking fountains located in this zone without a filter	<input type="text" value="0"/>
Total Number of FILTERED Drinking Fountain Taps in this Zone	<input type="text" value="1"/>

HIGH VELOCITY FLUSHING METHOD PROCEDURES

This flushing method involves moving the water in zones at all water fixtures including toilets, handsinks, etc.

Procedure is to open all the taps in a zone letting the water run for 15 minutes then moving to the next zone & repeating the process.

Reference: *EGLE Guidance for Flushing School Plumbing (High Velocity Method)* ***READ THOUGHLY BEFORE CONDUCTING FLUSHING**

Use the building floor plan and zone map(s) to assist in this process.

Zone Flushing Total Number of Zones: Estimated Total Flush Time(minutes):

STEP	ACTION (More than one person required)
1	Start flushing hot water tank(s) in utility room (flush until cold water comes out of tank)
2	Go to first zone (closest to the service line)
3	Remove any aerators, strainers, or screens
4	Fully open the cold water side of fixtures
5	Systematically flush all toilets
6	Record initial reading at the meter
7	Time one minute and record a second reading at the meter
8	If flow rate is close to or equal to 3 ft/sec through the meter start the flushing timer for this zone
9	Flush this zone for 15 minutes. Monitor flow rate at least 3 times during flush period.
10	Adjust zone size if needed - if flow rate is below 3ft/sec, open more fixtures; if above 3 ft/sec, close some fixtures
11	Close all fixtures in this zone (clean and replace aerators, strainers, and screens)
12	Go to next zone, repeat steps 3-11 until all zones are flushed

NOTE: Keep a record of the calculated flow rates obtained during the flushing process for each zone, time of zone flushing & problems noted

Do not use filtered bottle fill drinking fountains or other inline filtered drinking fountains as a flushing point.

FRESH TAP FLUSHING METHOD PROCEDURE

The fresh tap flushing method involves bringing fresh cold water to every fixture used for drinking or food preparation.

The procedure is to open the tap one at a time and letting the water run for a specified time to get fresh cold water to the tap.

Reference: *EGLE School Building Flushing Best Practices (Fresh Tap Method)* for detailed information. ***READ THOUGHLY BEFORE CONDUCTING FLUSHING**

Use the building floor plan with fixture locations to assist in this process and make sure every drinking/food prep tap is flushed.

STEP	ACTION	
1	Go to fixture closest to POE	ID# Janitor faucet Location Boiler room
2	Remove aerator or screen	
3	Fully open the cold water side of fixture	
4	Run cold water for	25 minutes
5	Turn off fixture	
6	Clean and replace aerator or screen & re-install	
7	Go to fixture farthest from POE	ID# DE-O-NS Location Nurses Office- Outbuilding
8	Remove aerator or screen	
9	Fully open the cold water side of fixture	
10	Run cold water for	30 minutes (can determine precise amount of time based on calculation of length of pipe and flow rate of this tap)
11	Turn off fixture	
12	Clean and replace aerator or screen & re-install	
	<i>If multiple floors and/or wings, conduct steps 7-12 on each</i>	
13	Working your way back to the POE, flush every consumptive fixture except for the non-filtered refrigerated fountains one at a time for: 30 seconds	
14	Flush non-filtered refrigerated water fountains for 15 minutes	
15	Run water through appliances connected to the water supply such as pop machines, coffee machines, etc.	
DETERMINING TOTAL FLUSHING EVENT TIME		
	Number of consumptive fixtures (not including refrigerated/filtered):	43
	Time to flush all consumptive fixtures:	22 minutes
	Number of non-filtered refrigerated drinking fountains:	1 Time to flush: 15 minutes
	Total flushing event time	91 minutes <i>Note: Include about 5 minutes for aerator removal/replacement at each fixture</i>
	Estimated time to walk to each fixture during the process	30 minutes
	Estimated time from beginning to end including walk time	121 minutes Time in hours: 2.0
<i>Do not use filtered refrigerated bottle fill drinking fountains for a 15 minute flushing point.</i>		

Note: Be aware not to overload wastewater drains during tap flushing. Record event on the Flushing Log (see FlushingLog tab).

EGLE's School Drinking Water Program

Plumbing Assessment

WMP Development

Flushing Zones

Lead Testing

Guidance



*Lead
Testing
Grant*

EGLE-DWEHD-SchoolWater@Michigan.gov

Summary

- Implement a drinking water management, flushing and testing plan
- Conduct a high velocity flush this summer to remove stagnant water and contaminants
- Freshen up the water immediately prior to student return
- Replace filter cartridges
- Sample the water to determine if the process is a success!



Time to Discuss!



Michigan.gov/SchoolWater
Michigan.gov/DrinkingWater
Michigan.gov/MILeadSafe

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