

Business

Each building is different and will require different actions based on its plumbing systems, use patterns, and source of water supply. Pay attention to high-risk equipment such as heating and refrigeration systems, sinks, safety equipment, pools and hot tubs, water features, etc.

Prepare to flush water pipes:

1. Remove and clean faucet aerators and showerheads. Leave off during flushing.
2. Remove point of use filter cartridges, such as the filter in refrigerators, and consider replacing.
3. Discard ice from ice makers and discard two to three additional batches.

Flush water pipes and internal plumbing:

1. Begin with fixtures where the water first enters the business.
2. Systematically flush from bottom to top of the building.
3. Flush cold-water lines first, then the hot water lines.
4. Flush each fixture at a full flow rate for five minutes or until a noticeable change in water temperature occurs.
5. Run dishwashers empty for two to three cycles.