TRIBOMAR®
Oil Management Solutions

POTABLE WATER TEST CASE

Potable Water Test Case

Potable Water Test Case

- Complete testing station
- Robust storage box
- Simple step-by-step guide
- All accessories included
- Bacteria Tests
- Disinfectant (Chlorine) Tests
- Temperature Meter
- ph Meter
- ILO/MLC/WHO compliant
- Dehydrated media
  (no refrigeration required)

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POTABLE WATER TEST CASE
BACTERIA AND DISINFECTANT TESTS

Bacteria Tests

Bacteria Tests

- TVC (HPC) plate test
  (aerobic bacteria (0-2000 CFU/ml)
  Simply add water sample to the plate, incubate and count the red colonies
- Coliform/E.Coli Test
  (sensitive to 1 CFU per 100ml sample)
- Enterococci Bacteria Test
  (sensitive to 1 CFU per 100ml sample)
- Pseudomonas Bacteria Test
  (sensitive to 1 CFU per 100ml sample)

For all 3 tests above:
Add a powder sachet to 100ml of water. Incubate and observe the colour change or fluorescence in UV light after 24hrs.

Disinfectant Tests

- Disinfectant (Chlorine) Tests
  (outlet and tank chlorine levels)
  0-1mg/l disc: For testing water outlets
  0-4mg/l disc: For testing holding tanks
- Disinfectant (Chlorine) Test
  (super-chlorination)
  10-300mg/l disc for sterilization

- Fill a comparator cell with water
- Add a DPD No.1 tablet and crush
- Place cell into the comparator
- Rotate disc and match colour
- Read off the concentration (mg/l)

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POTABLE WATER TEST CASE TEMPERATURE MONITORING

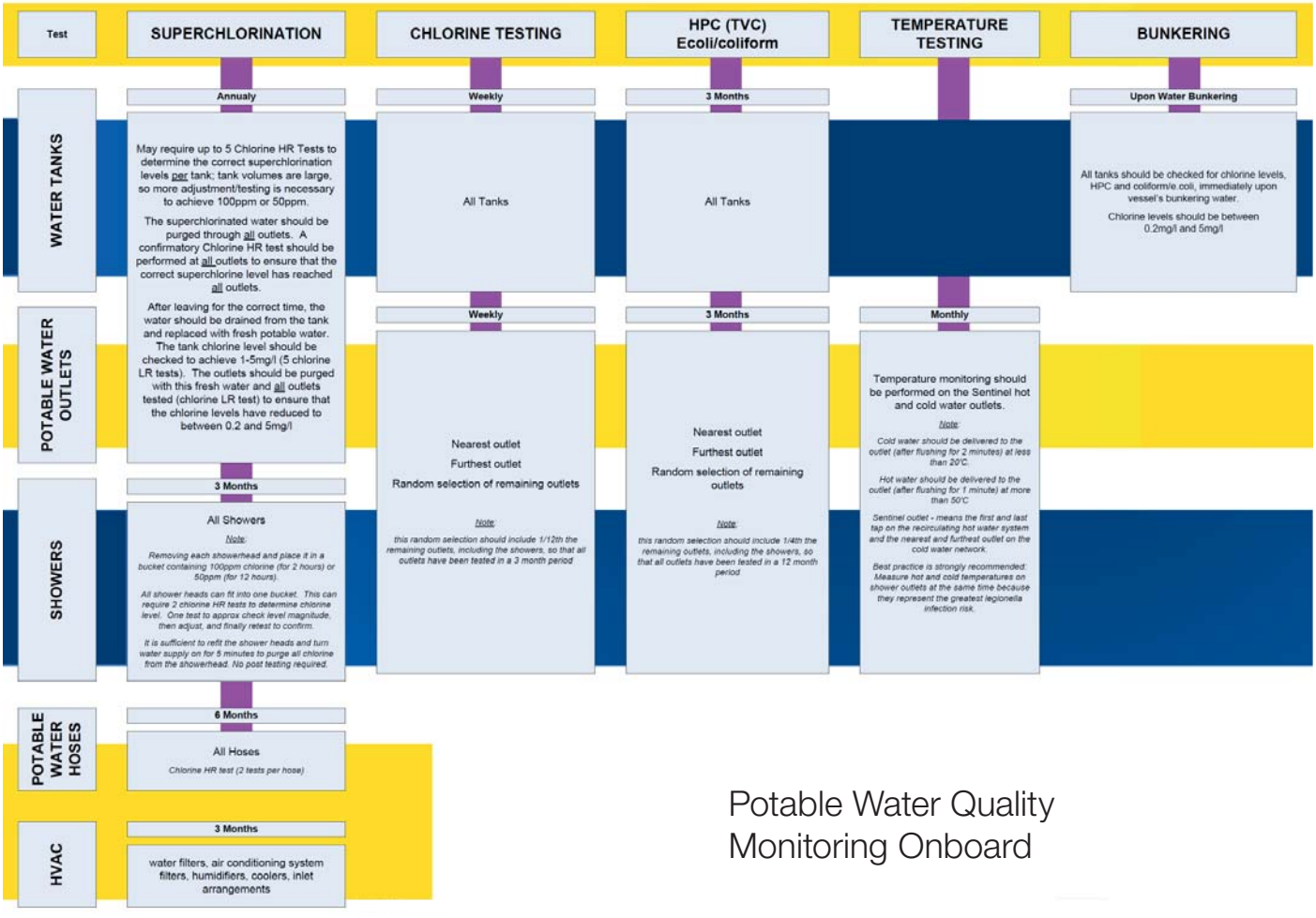
ILO178: Hot water should be stored at a temperature of at least 60ºC and delivered at tap outlet at a temperature no higher than 50ºC to avoid scalding.

WHO – Guide to Ship Sanitation (3rd edition): Cold water should be maintained at less than 25ºC throughout the system to provide effective control.

Digital Thermometer

Digital Thermometer

- Contact and immersion probe
- Fast, accurate and reliable
- Cold water services < 25'C
- Hot water services > 60'C



Potable Water Quality Monitoring Onboard

MLC 2006 – Water Hygiene and Testing onboard

The MLC 2006 is aimed at the flag states and port states as so-called ILO member states. These parties must implement the requirements of the convention and have to transfer it to national right. This is the basis for the ship operators to implement the MLC 2006 rules in accordance with the corresponding flag of the vessel – in force from August 2013.

One of the requirements for member states is to ensure that on each ship regular checks are undertaken on the cleanliness and hygiene of the food, including water quality!

Where the flag state does not specifically prescribe how and by what criteria & guidelines the implementation has to be handled, it is the responsibility of the ship owner to what extent he performs this method.

Port states are member states of the ILO and possibly have more specific requirements than the flag state of the vessel, such as to the control of drinking water! If the flag state does not ask for testing onboard, the port state can override and demand frequent hygiene testing of the potable water system onboard a vessel.

Often the frequency, type and extent of testing the drinking water - which is required by the member states to varying degrees - is combined with a reference to the recommendations of the WHO (Guide to ship sanitation).

To be prepared for all possible situations and of controls by the port states it is recommended to issue a water safety plan (WSP) and to name a person in charge who is responsible to manage the quality of water hygiene onboard.

The tool for proving the good water quality is the TRIBOMAR POTABLE WATER TEST CASE containing all standard tests listed in the “Guide to Ship Sanitation” of the WHO as reference.

The main parameters are regularly to be checked:

- Coliforms & Coli
- Enterococci
- Pseudomonas
- TVC - Total Viable Count of aerobic bacteria
- pH value (indicates the presence of bacteria)
- Chlorine (HR and LR)
- Temperature (Hot and Cold Water monitoring)

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