

FOOD SERVICE ESTABLISHMENT BOILED WATER ADVISORY RECOMMENDATIONS

The following are temporary alternative procedures that can be taken to address specific affected food operations during a biological contamination of the water supply (boil water advisory).

Where “boiled” water is indicated, the water must remain at a rolling boil for at least one minute

AFFECTED OPERATIONS

Drinking Water

- Use commercially bottled water

Beverages made with water – including post-mix carbonated beverages, auto-fill coffee makers, instant hot water dispensers, juice, tea, etc.

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc. using auto-fill

Ice Making

- Discard existing ice
- And**
- Discontinue making ice
 - Use commercially manufactured ice from an approved water source

Preparing food products requiring water

- Discard any ready-to-eat food prepared with water prior to the discovery of the contamination
- Prepare ready-to-eat food using commercially bottled or boiled water
- Limit the menu to ready-to-eat items or cook-to-serve items with limited to no preparation

Washing produce

- Use pre-washed packaged produce
 - Use frozen/canned fruits and vegetables
- And/or**
- Wash fresh produce with commercially bottled water

Thawing of frozen foods

- Thaw only in the refrigerator or as part of the cooking process

Cooking

- Use commercially bottled water or boiled water

Handwashing

- If water authority determines water is unsafe to wash hands, set up temporary handwashing station. Example: clean and sanitized tea urn filled with boiled water cooled to 110°F that drains into existing handwashing sink
- **REMINDER: ready-to-eat foods cannot be handled by bare hands**

Cleaning and Sanitizing utensils and tableware

- Use single service utensils and tableware
- OR**
- Use the existing automatic dish machine or the 3-compartment sink. Make certain that the sanitization step is being properly conducted (sanitizer concentration/temperature)

PROCEDURES FOR FLUSHING, CLEANING AND SANITIZING AFTER WATER INTERRUPTION:

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

After either the municipality or regulatory authority has provided notice that the water supply is safe to use, the operator must ensure the following has been completed:

- Flush pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for at least 5 minutes
- Equipment with waterline connections such as post-mix beverage machines, spray mist coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions
- Run water softeners through a regeneration cycle
- Drain reservoirs in tall buildings
- Flush drinking fountains: run continuously for 5 minutes
- Ice Machine Sanitation:
 - Flush the water line to the machine inlet
 - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet
 - Open the valve, run 5 gallons of water through the valve and dispose of the water
 - Close the valve
 - Reconnect the water line to the machine inlet
 - Open the valve
 - Flush the water lines in the machine
 - Turn on the machine
 - Make ice for 1 hour and dispose of the first batch of ice
 - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions
- Wash, rinse, and sanitize all food contact surfaces, 3-compartment sinks and utensils