

Guidelines for Food Establishments in Case of a Water Boil Advisory



ICE MACHINES: Ice machines that are directly connected to the water system must not be used. Shut the machine down, clean and sanitize the unit, and leave the unit off until the water is OK again.

SODA MACHINES: Soda machines that are directly connected to the water system must not be used. The machine must be shut down, cleaned and sanitized, and left shut down until the problem is over. Only bottled/canned soda may be sold.

COFFEE MACHINES: Coffee machines that are directly connected to the water system can be used only if the water reaches a boiling temperature for at least one (1) minute. If you are not sure how hot the water gets, then bottled or previously boiled water must be used.

WASHING FOOD CONTACT SURFACES: Normal washing, rinsing, and sanitizing can be done in a three-compartment sink, provided that the concentration of sanitizer (chlorine, iodine, quaternary ammonia) is at the proper level. The levels are 50 to 100 parts per million (ppm) chlorine, 200-ppm quaternary ammonia, and 12.5-ppm iodine.

AUTOMATIC DISHWASHING: Automatic dishwashers using hot water or chlorine to sanitize can continue to be used. The combination of soap and hot water, or sanitizer, will effectively kill bacteria. The utensils must be left to air dry.

COOKING: As long as the product being cooked is going to be boiled for at least one (1) minute, then the tap water can be used. If the product is not going to be boiled, e.g. baked goods, then bottled or previously boiled water must be used.

HAND WASHING: Normal hand washing, using warm water and soap, can be done using tap water. Soaps using antibacterial properties are recommended at this time. Following hand washing with tap water, hand sanitizer must be used.

VEGETABLE AND FISH/SHELLFISH SPRAYS: In-place spray units which periodically spray water on products to maintain freshness must be shut down, cleaned and sanitized. These units may not be used until the boil advisory is no longer in effect.

WATER/ICE FOR DRINKING OR COOKING: MUST BE BOILED FOR AT LEAST ONE (1) MINUTE OR THE ESTABLISHMENT MUST USE BOTTLED WATER FROM AN APPROVED COMPANY. ICE MUST ALSO BE FROM AN APPROVED SOURCE. YOU MAY NOT USE ANY CHEMICALS TO DISINFECT WATER THAT WILL BE USED FOR COOKING OR DRINKING. FILTERS CANNOT BE USED SINCE THEY WILL NOT DISINFECT WATER.

The following recommendations address procedure to be taken once the boil advisory is no longer in effect:

WATER TREATMENT UNITS: Any water treatment filter cartridges must be changed.

ICE MACHINES: Ice machines must be cleaned and sanitized before use. Follow the manufacturer's suggested sanitizing procedures in the operator's manual. Procedures should include the following minimum requirements:

- Run the ice machine for 24 hours;
- Discard all of the ice; and
- Wash and sanitize the bin area.
- All external filtering devices associated with the ice machine(s) must be sanitized. Filter cartridges must be changed.

SODA DISPENSERS: Follow the manufacturer's suggested sanitizing procedures in your operator's manual, or contact the soda company that installed the dispenser(s) to have them cleaned and sanitized.

VENDING MACHINES: Contact the company that installed the vending machine to have the machine properly cleaned and sanitized. This only applies to vending machines that are directly connected to the water system and are used to manufacture food such as beverages.

VEGETABLE AND FISH/SHELLFISH SPRAYS: In-place spray units and units which periodically spray water on products to maintain freshness must be cleaned and sanitized prior to use. A 50 to 100 parts per million (ppm) chlorine solution, or approved sanitizer, should be flushed through the lines for at least 60 seconds.

DRINKING FOUNTAINS: All water cooling tanks must be flushed out and sanitized prior to use.

FAUCETS/TAPS: Any faucets or taps that have not been used during the water advisory should be flushed for 10 minutes to ensure that any contamination that may be present is removed.



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