



Center for Food Protection

BOIL WATER ADVISORY FOR FOOD ESTABLISHMENTS

In order to continue operating your food establishment when water testing has revealed that your drinking water may be contaminated, all of the following must be implemented.

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 machines 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 one (1) minute. If you are not sure how hot the water gets, then bottled or previously boiled water must be used.

SANITIZING IN A 3-BAY SINK / IN PLACE SANITATION: Normal washing, rinsing, and sanitizing can be done in a three (3)-bay 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, sanitizing with chlorine, can continue to be used, as can dishwashers using hot water to sanitize. The combination of soap and hot water, or sanitizer, will effectively kill any 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 water must be used.

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

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freshness must be shut down, cleaned, and sanitized, and these units may not be used until the boil water advisory is no longer in effect.

***NOTE: WATER FOR DRINKING OR COOKING MUST BE BOILED FOR 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.**