

Procedures for Food Service & Retail Businesses During Water Boil Advisory

During a water boil advisory, food and retail businesses are required to boil all water used in the establishment for food preparation, cleaning of equipment, etc. for one (1) minute prior to use to eliminate any potentially-harmful bacteria. Hand washing may be completed using tap water and soap followed by hand sanitizer. The following equipment **will not** be usable during the water boil advisory:

-Commercial dish machines, post-mix beverage machines (including beverage guns), spray misters for produce displays, coffee/tea makers, ice machines, any other equipment directly connected to a water source.

Post-Water Boil Advisory Procedures

After water service has been restored and after either the municipality or regulatory authority has lifted any “Water Boil Advisory”:

- 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 misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturers instructions.

- Flush drinking fountains: run continuously for 3 minutes.

• Ice Machine Sanitation:

A. Flush the water line to the machine inlet:

1. Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
2. Open the valve, run 5 gallons of water through the valve and dispose of the water.
3. Close the valve.
4. Reconnect the water line to the machine inlet.
5. Open the valve.

B. Flush the water lines in the machine:

1. Turn on the machine.
2. Make ice for 1 hour and dispose of the ice.

C. Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.