



## What to do in the event of a water boil order:

### **Cease food service operations until the order is lifted, OR...**

Use potable water from an alternate approved source (e.g., from tank trucks or bottled potable water) and/or implement the following INTERIM emergency procedures:

#### **1. Hand washing**

- Use potable water from an alternate approved source\*.
- If only total coliform is present, the tap water and soap may be used to wash hands, followed by hand sanitizer (*fill a large container with water and add enough bleach to provide a 50-100ppm sanitizer solution & dip hands for 20 sec.*).
  - No bare hand contact with ready-to-eat foods applies without exception!
  - **If E.Coli/fecal coliform is found in the water, it may not be used for hand washing.**

#### **2. Preparing foods requiring water**

- Use only food prepared prior to the water interruption.
- Discontinue sale of prepared foods.
- Discard foods left on site prepared with water prior to the discovery of the contamination.
- Use prepared food from an alternate approved source.
- Use potable water from an alternate approved source.

#### **3. Ice making**

- Use ice prepared before the water interruption.
- Discard ice prepared with contaminated water.
- Discontinue preparation of ice.
- Purchase packaged potable ice.

#### **4. Washing produce**

- Obtain and use pre-washed packaged produce
- Use produce washed prior to the water interruption.
- Use frozen/canned produce.
- Wash produce with potable water from alternate approved source.

#### **5. Thawing of frozen foods**

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

#### **6. Cleaning and sanitizing of utensils**

- Use only single-service utensils.
- Use approved sanitizers in adequate concentration in final step to destroy bacterial contamination (100 ppm chlorine). When using a heat sanitizing dish washing machine, a sanitizer dip shall be performed as an added, final safety measure.
- Use waterless cleaning or non-potable water for floors, garbage cans, etc.

#### **7. After boil order is lifted.....**

- Flush the building water lines for at least one minute; clean faucet screens, and waterline strainers on mechanical dishwashing machines; replace ice machine and beverage dispenser filters.
- Purge all water using fixtures and appliances including ice machines, beverage machines, hot water heaters, and then wash, rinse and sanitize these fixtures. Run ice through three cycles; discard ice with each cycle.
- Discard any foods prepared with potentially contaminated water, such as ice, beverages, soups, gravies, sauces, etc.

***\*If it is not possible to obtain water from tank trucks or bottled water and if a heat source is available, boil the water vigorously (water should be bubbling and rolling) for five minutes.***