



Bite-Sized Food Safety



*July
2023*

**Food safety resources
for front-line managers
to train food workers**

What Food Service Facilities Should Do During and After a Boil Water Advisory

During a Boil Water Advisory

When a Boil Water Advisory is issued that affects a food service establishment, the following precautions should be taken until they are notified by authorities that the advisory has ended.

General

- ◆ Post signs or copies of the water system's health advisory
- ◆ Develop a plan to notify and educate employees about emergency procedures

Food Preparation

- ◆ Shut off appliances that use tap water including:
 - ice machines
 - drinking fountains
 - soft drink fountains connected to the water supply
 - coffee, tea, or juice machines connected to the water supply
 - water dipper wells
 - produce misters
 - bottled water refill machines
- ◆ Discard ice and mixed beverages made with contaminated water
- ◆ Use packaged ice from approved sources
- ◆ Use bottled water, boiled water, or water that has been disinfected with bleach for drinking, food preparation, washing produce and cooking
- ◆ If possible, use disposable plates, cups, and utensils

Hygiene and Cleaning

- ◆ Wash hands with soap and tap water. When you are done washing and drying your hands, use an alcohol-based hand-sanitizer and let hands air dry
- ◆ Commercial dishwashers are generally safe to use if:
 - the water reaches a final rinse temperature of at least 180°F (surface temperature of dishes reaches 160°F), or
 - the final rinse water has the proper sanitizer concentration

- ◆ If you are not able to use disposable plates, cups, and utensils and do not have a dishwasher, wash dishes by hand following these instructions:
 - Wash and rinse the dishes as you normally would using hot water
 - In a separate basin, add 1 teaspoon of unscented household bleach for each gallon of warm water. The bleach label should say that it contains 5-9% of sodium hypochlorite
 - Soak the rinsed dishes in the bleach water for at least 1 minute
 - Let the dishes air dry completely before using again

To protect public health during a Boil Water Advisory the health department may also require:

- ◆ modification of food preparation procedures
- ◆ elimination of specific menu items until the Boil Water Advisory is lifted
- ◆ suspension of food service operations

After a Boil Water Advisory

When a food service establishment is notified that the Boil Water Advisory has been lifted and the drinking water supply is safe, the following actions need to be taken.

- ◆ Flush cold water pipes throughout the facility by:
 - Turning on all the cold water faucets starting with those on the lowest level
 - Letting all the cold water faucets run for 10 minutes
- ◆ Flush hot water tanks and the hot water pipes throughout the facility by:
 - Turning on all hot water faucets
 - Letting the water run until the water gets cold, typically 20-60 minutes
- ◆ Flush, clean, and sanitize appliances that use tap water (such as beverage dispensers, spray misters, coffee and tea urns, ice machines, glass washers, dishwashers) according to the manufacturer's instructions
- ◆ Run water softeners through a regeneration cycle
- ◆ Run drinking fountains continuously for 10 minutes to flush the system
- ◆ Replace and sanitize water filter cartridges according to the manufacturer's instructions
- ◆ Take proper steps to flush ice machines by following the manufacturer's instructions, including:
 - Throw out any remaining ice
 - Flush the water line to the machine inlet
 - Close the valve on the water line behind the machine
 - Disconnect the water line from the machine inlet
 - Open the valve and run 5 gallons of water through the valve
 - Dispose of the water
 - Close the valve, reconnect the water line, and then open the valve

For more information, contact the Jefferson County Health Department.

These recommendations are based on information provided by the Centers for Disease Control and Prevention (CDC).