

Guidelines for Retail Food Service Establishments During BOIL WATER ORDERS

(Please post in food-service area and inform all employees of these guidelines.)

A **Boil Water Order** is issued when some type of event has created the potential for contamination to enter the water supply or when direct sample evidence of contamination is present.

During a **Boil Water Order**, all water to be used for cooking or drinking must be brought to a rolling boil for at least five minutes prior to use.

Boiled or bottled water must be provided for the following points of use:

- **All water used as an ingredient in any food products.** (i.e.; salads, desserts, puddings, dressings, drinks, condiments, sauces, etc.)
- **All water used to wash or rinse food products.**
- **All water used for drinking.** As a safeguard, it is best to buy bottled water to dispense for drinking. (If you are going to use boiled water for drinking, the taste may be improved by transferring the boiled water from container to container to aerate it.)
- **All water added to drinks/tea/coffee/soda/juice.** Once again, it is best to buy prepackaged product for dispensing.
- **All water used to make consumable ice or ice products.** If you cannot boil the water used for making ice, it is best to buy bagged ice from an approved source/supplier.
- **All water used for hand washing.** A boiled or bottled product should be used*

The following **equipment** is plumbed directly into the municipal water supply, therefore; **they should not be used** during a **Boil Order**:

- Carbonated fountain drink machines
- Beverage Agun A dispensers at bars
- Ice machines
- Ice cream dipper wells
- Produce misters in grocery stores and markets
- Low-temperature/Chemical-sanitizing dish machines
- Self-serve bulk water dispensers (See notes)

Acceptable Equipment/Alternatives to use:

- Hot water sanitizing dish machines can be used once checked to ensure 180°F temperature.
- Direct plumbed coffee makers once checked to ensure brewing temperatures of 180°F
- Instead of using low-temperature/chemical sanitizing dish machines, use 3-bay sink method and chemical sanitizer.* (Single use, disposable dishware and utensils may also be utilized.)

A HEALTH DEPARTMENT REPRESENTATIVE DOES NOT NEED TO BE PRESENT IN THE ESTABLISHMENT FOR THESE GUIDELINES TO TAKE EFFECT. IT IS MANAGEMENT'S RESPONSIBILITY TO ENSURE THEY ARE OPERATING IN A SAFE MANNER, TO PROTECT THE PUBLIC'S HEALTH, AT ALL TIMES.

Monitor news reports to determine the status of the water supply and for when the order is lifted. Once the **Boil Order** has been rescinded:

1. Run water through all faucets for 10 minutes. Then initiate the following procedures.
2. Purge equipment of contamination.
 - A. **MECHANICAL DISHWASHING EQUIPMENT** - Operate the machine in manner to provide a complete filling and emptying of the machine through four cycles. Detergent should be supplied in a normal manner. Booster heaters need not be operated to maintain machine temperatures.
 - B. **ICE MACHINES** - Completely remove all ice and standing water from the machine. Allow the machine to operate, in a normal manner, until the holding bin has reached 50% of capacity. The resulting ice must be discarded. Thoroughly wash and sanitize the holding bin, using "safe water."
 - C. **LINE-FED COFFEE MAKERS** - Operate the machine until it has filled four times. Thoroughly wash and sanitize all accessible parts, using "safe water."
 - D. **ALL OTHER BEVERAGE DISPENSERS** - Flush all equipment until four times the volume of all lines involved has been discarded. Thoroughly wash and sanitize all accessible parts using "safe water."
 - E. **THREE-COMPARTMENT SINKS AND HANDWASHING LAVATORIES** - All sink basins must be thoroughly washed and sanitized prior to use.
 - F. **WATER FOUNTAINS** - Flush all water fountains for ten (10) minutes. Thoroughly wash and sanitize.
3. **FILTERS** - As a final step before resuming normal operations, replace all water filter elements. Clean and/or replace all faucet aerator screens.

IF YOU HAVE ANY QUESTIONS, DOUBTS OR CONCERNS, PLEASE CALL THE HEALTH DEPARTMENT AT (217) 253-4137.

- Since it is not always evident what type of contamination (if any) is being dealt with during a boil order; some of the practices suggested herein are preventive measures to ensure food safety.

Notes:

If you have a water filtering or treatment system in place that you believe would be acceptable to use during a **Boil Order**, approval must be given before use.