

Water Contamination: Guidance for Eating Establishments During a Boil Water Order or Advisory

Maine CDC Drinking Water Program • 11 SHS Augusta, ME 04330 • 287-2070 • www.medwp.com

A Boil Water Order or Advisory is a result of a public water system's disinfection system failure or a water supply testing positive for *E. coli* bacteria. The eating establishment must **immediately discontinue operation if safety cannot be maintained.**



To remain open, an eating establishment must consider:

- duration of the emergency event;
- ability to follow the guidance outlined in this handout; and
- ability to haul water from an approved public water supply in a covered sanitized container. Before transporting water, please call the Maine Drinking Water Program at 287-2070.
- *Boiled water means
 the water has remained
 at a rolling boil for
 at least one minute.
 Chemical disinfection
 is not a good option for
 food establishments
 purchasing/receiving
 water from public water
 systems such as a water
 district or department.
 *Note: Boiled water
 should be cooled to 110
 degrees before use.

Drinking water

- ► Use commercially bottled water and/or water that has been boiled* for at least 1 minute
- ► Haul water from an approved public water supply in a covered sanitized container or arrange to use a licensed drinking water tanker truck.
- ▶ Discontinue beverages made with water including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

Ice making

- ▶ Discard existing ice.
- ▶ Discontinue making ice.
- ▶ Use commercially manufactured ice.

Preparing food products requiring water

- ▶ Discard any ready-to-eat food prepared with water prior to the discovery of the contamination.
- ▶ Prepare ready-to-eat food using commercially bottled or boiled water.

Washing/soaking produce

- ► Use pre-washed packaged produce.
- ▶ Use frozen/canned fruits and vegetables.
- ► Wash fresh produce with boiled*, commercially bottled water, or safe potable water hauled from a public water supply system.

Thawing frozen foods

▶ Thaw only in the refrigerator or as part of the cooking process.

Cooking

▶ Use commercially bottled water or haul water from an approved public water supply in a covered sanitized container.

Handwashing

- ▶ Use heated bottled water, boiled water*, or safe water hauled from an approved public water supply.
- ▶ Use tap water and germicidal hand soap when available followed by an FDA Food Code compliant hand antiseptic.
- ▶ Do not allow bare hand contact with ready-to-eat food.

Cleaning and sanitizing utensils and tableware

- ▶ Use single service utensils and tableware.
- ▶ Use the existing automatic dish machine or the 3-compartment sink. Make certain that the sanitization step is being properly conducted (sanitizer concentration/temperature).

Spray misting units

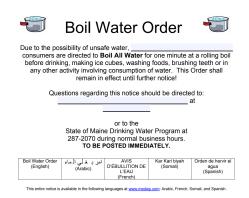
▶ Discontinue use of misters used to spray produce, seafood, meat cases, etc.

Food establishments that are public water systems (own their own well) must follow the disinfection and sampling requirements of the Maine CDC Drinking Water Program, before resuming operations.

Contact the Maine Drinking Water Program at 287-2070 or www.medwp.com for specific instructions.

Once the Boil Water Order or Advisory is lifted

After the Boil Water Order or Advisory is lifted, food establishments must take steps to return to normal, safe operation. Your municipality or regulatory authority provides notice that the water supply is safe to use.



Food establishments that are public water systems (own their own well) must follow the disinfection and sampling requirements of the Maine CDC Drinking Water Program, before resuming operations.

Contact the Maine Drinking Water Program at 287-2070 or www. medwp.com for specific instructions.



After the Boil Water Order is officially lifted, a licensed operator must:

- 1. Drain water storage tanks in tall buildings.
- 2. Flush pipes/faucets by running cold water faucets for at least 5 minutes. Or, follow instructions from your water provider.
- 3. Flush equipment with waterline connections for at **least 5 minutes.** This includes drinking fountains, post-mix beverage machines, spray misters, coffee or tea urns, glass washers, dishwashers, and other equipment with water connections. Clean and sanitize equipment in accordance with manufacturer's instructions.

4. Ice machine sanitation:

- Flush the water line to the machine inlet for 5 minutes.
- Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
- Open the valve, run 5 gallons of water through the valve and dispose of the water.
- Close the valve.
- Reconnect the water line to the machine inlet.
- Open the valve.
- Flush the water lines in the machine.
- · Turn on the machine.
- Make ice for 1 hour and dispose of ice.
- Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.
- 5. Run water softeners through a regeneration cycle.

Find additional information for safe drinking water at: www.medwp.com