



Alternative Water Supply Information

Water service can be interrupted or contaminated for any number of reasons from construction accidents to fire department demands to natural disasters. In general, a Boil Advisory means that all water to be used for cooking, drinking or cleaning food contact equipment **should be brought to a rolling boil for at least one minute** prior to use, and signs posted on equipment to instruct employees of proper safeguards.

If a boil advisory is issued or you experience a loss of water service, any operation that prepares, cooks, or cleans foods should follow these guidelines to ensure the health and safety of its customers. You will need to carefully assess all parts of your operation that require water. Change your menu, if necessary.

If you cannot arrange to have potable (safe) water to cook, clean, serve and wash hands, you must CLOSE until you can put the proper safeguards in place.

The following list outlines safeguards, as well as some helpful hints. *Alternatives that are not stated below must be pre-approved by Summit County Public Health.*

1. Use boiled or bottled water for everything, especially consumption. Avoid multi-use utensils and use paper/plastic service where possible.
2. Coffee can be used if water is boiled during brewing.
3. Pop syrup can be used if it is a pre-mix system. Do not use post-mix systems.
4. Food contact surfaces must be thoroughly washed, rinsed, and sanitized. Test sanitizer to ensure proper concentration.
5. Employees must use boiled or bottled water for hand washing.
6. Frozen or refrigerated items prepared with water prior to receiving this notice must be discarded.
7. Thaw food only in the refrigerator, microwave or as a part of the cooking process. Do not thaw food under running water.
8. Use only prewashed, frozen or canned produce.
9. Dishwashing -- It is recommended that you hand wash the dishes in the 3-compartment sink being sure to properly sanitize. Dishes washed in a dishwasher should be rinsed in a sanitizing rinse after washing.
10. Purchase and use only pre-packaged potable ice.
11. Do not use dipper wells.
12. Drinking fountains and hand sinks in the restroom should be disconnected or posted "Unfit for Consumption."
13. The alternative water supply must be used until water is determined to be safe by the health district, the OEPA, or the water boil advisory is lifted.

Fast Facts

Emergency Water Supply Guidelines for Retail Food Establishments (RFE) - Food Service Operations (FSO) – Schools – Motels – and Other Institutions

Procedures during Boil Water Advisory

When boil water advisory is issued to a water system that supply to any of the above, the affected operation may only remain open with strict adherence to the following guidelines:

Minimum Requirements

Shut off:

- Ice machines
- Drinking fountains or post **"Unfit for Consumption."**
- Produce misters
- Bottled water refill machines
- Fountain drink machines using contaminated water, serve canned or bottled beverages only
- Coffee machines unless water is boiled during brewing
- Ice cream and/or food utensil dipper wells
- Hand sinks in the restroom or post **"Unfit for Consumption."**

Discard:

- Ice made with contaminated water
- Beverages made with contaminated water
- Frozen or refrigerated items prepared with water prior to receiving this notice

Ice: Purchase and use only packaged ice from an approved source

Use boiled or bottled water for:

- Drinking or preparing other beverages such as coffee or iced tea
- Cooking and food preparation
- Washing or thawing food
- Hand washing

Dishwashing options:

- Commercial high temperature or chemical sanitizing dishwasher
- Three compartment sink: **1.** Hot soapy water **2.** Hot water rinse **3.** Sanitizing rinse – cool water with bleach solution (1 teaspoon bleach per 1gallon water) – followed by air drying completely

Employee Information:

- Develop contingency plans and notify and educate employees about emergency procedures
- Post signs or copies of the water system's health advisory

The local health district may impose additional requirements to protect against health hazards during the boil water advisory, such as modifying food preparation steps, prohibiting some menu items, or avoiding multi-use utensils and using single use paper/plastic table and kitchenware service.