

Approval of an alternate source of potable water should be granted by the District Medical Director. An alternate water supply shall not exceed 7 days unless renewed by the District Medical Director.

Boiled water advisories are issued when an event has occurred allowing the possibility for the water distribution system to become biologically contaminated. An advisory does not mean that the water is contaminated, but rather that it could be contaminated; because the water quality is unknown, customers should assume the water is unsafe to drink and take the appropriate precautions.

Food Service Establishments

Foodservice rule 290-5-14-.03 subsection (2) (n) addresses this issue. It states that the person in charge (PIC) of the food service establishment must immediately discontinue operations where there is interruption of water supply for more than two (2) hours and he/she must notify the Health Authority.

I. Assessment

In the event of an emergency involving a contaminated water supply, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations,
- The onset and duration of the emergency event,
- The impact on other critical infrastructure and services; and
- The availability of alternative procedures that can be used to meet Food Code requirements.

A food establishment manager (or the "Person-in-Charge") is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

II. Response

The following are temporary alternative procedures that can be taken to address specific affected food operations during a biological contamination of the water supply (boil water advisory). Where "boiled" water is indicated, the water must remain at a rolling boil for at least **one** minute. Although chemicals (e.g. bleach) are sometimes used for disinfecting small amounts of household drinking water, chemical disinfection is generally not an option for food establishments because of the lack of onsite equipment for testing chemical residuals. Each facility needs a written plan outlining the alternative procedure they will implement during a boiled water advisory. The following information may be used by the establishment to develop their plan and provides immediate guidance to EHS should a water interruption occur.

Affected Operations

Drinking Water

Alternative Procedures

- Use commercially bottled water and/or water that has been boiled for at least 1 minute

And/Or

- Haul water from an approved public water supply in a covered sanitized container

And/Or

- Arrange to use a licensed drinking water tanker truck.

Beverages made with water – including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

Alternative Procedures

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc. using auto-fill.

Additional information for safe drinking water can be found at the following website:
www.epa.gov/ogwdw/faq/emerg.html.

Ice Making

Alternative Procedures

- Discard existing ice.

And

- Discontinue making ice
- Use commercially manufactured ice from an approved water source.

Preparing food products requiring water

Alternative Procedures

- 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.

- Limit the menu to ready to eat items or cook to serve items with limited to no preparation.

Washing / Soaking produce

Alternative Procedures

- Use pre-washed packaged produce
- Use frozen/canned fruits and vegetables

And/Or

- Wash fresh produce with boiled, commercially bottled water, or safe potable water hauled from a public water supply system.

Thawing of frozen foods

Alternative Procedures

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

Cooking

Alternative Procedures

- Use commercially bottled water

And/Or

- Haul water from an approved public water supply in a covered sanitized container

And/Or

- Arrange to use a licensed drinking water tanker truck.

Handwashing

Alternative Procedures

- Use heated bottled water, boiled water, or safe water hauled from an approved public water supply

Or

- Use tap water followed by an FDA Food Code compliant hand sanitizer.

Cleaning and Sanitizing utensils and tableware

Alternative Procedures

- Use single service utensils and tableware.

Or

- 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 –used to spray produce, seafood, meat cases, etc

Alternative Procedures

- Discontinue use of misters.

Procedures for flushing, cleaning and sanitizing after water interruption:

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

After either the municipality or regulatory authority has provided notice that the water supply is safe to use, the operator must ensure the following has been completed:

- Flush pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for at least 5 minutes.
- Equipment with waterline connections such as post-mix beverage machines, spray misters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush drinking fountains: run continuously for 5 minutes.
- Ice Machine Sanitation:
 - o Flush the water line to the machine inlet
 - o Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - o Open the valve, run 5 gallons of water through the valve and dispose of the water.
 - o Close the valve.
 - o Reconnect the water line to the machine inlet.
 - o Open the valve.
 - o Flush the water lines in the machine.
 - o Turn on the machine.
 - o Make ice for 1 hour and dispose of the first batch of ice.
 - o Clean and sanitize all parts and surfaces that come in contact with water and

ice, following the manufacturer's instructions

- Wash, rinse, and sanitize all food contact surfaces, 3-compartment sinks and utensils.

Food Establishments utilizing a Non-Public Water Supply (privately owned well) must be 1) Flushed; 2) Disinfected as outlined in the EH Disaster Response Manual; and 3) Sampled.

Source: 2004-2006 Conference for Food Protection
Environmental Health Emergency Response Guide-Advanced Practice Center

Tourist Accommodations

During a boiled water advisory, patrons should only use water for flushing toilets. Since it is impracticable for a TA patron to boil water, it is not recommended that the water be used for personal use such as drinking, bathing, brushing teeth or washing their hands.

TA operators and owners should follow the same procedures for flushing, cleaning and sanitizing as outlined in the previous section.

Public Swimming Pools

During a boiled water advisory, bathing facilities and water fountains should not be used at public swimming pools. Water may be used for flushing toilets and facilities should establish temporary hand washing stations using potable water. Public pools are disinfected and therefore generally considered safe, but management must continually test the water to ensure disinfectant residual. At a minimum, the water should be tested prior to the pool opening, during operation and after closing to ensure disinfectant residual.

Should water have to be added to the pool to "top it off" or to remove chemicals such as cyanuric acid, the pool should be shocked treated following the fecal incident guidelines.

Public Pool owners and operators should flush their bathing and drinking facilities as outlined in the previous procedure.