

# What to do when you are issued a BOIL WATER NOTICE - FOOD SERVICES



A **Boil Water Notice** is issued when harmful bacteria or disease-causing organisms are a concern in the drinking water supply. All food establishments must do the following during a boil water notice.

## 1 Stop Operations

- This means: Stop all food service until the notice is lifted
- Including: cooking, food preparation, and washing



Stop all food preparation



## 2 During the Boil Water Notice

- Hand washing
  - Wash hands with soap and warm water for 20 seconds
  - Dry hands with clean paper towels
  - After washing, use hand sanitizer
- Throw away all fresh produce that was washed
- Report any illnesses to Public Health: **206-296-4774**



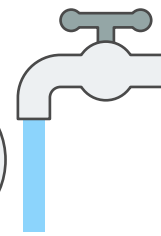
Throw away washed produce



## 3 After the Boil Water Notice is Lifted

- Flush all water lines for 5 minutes
- Wash, rinse, and sanitize food contact surfaces and sinks
- Empty and flush ice makers, clean and sanitize inside, and discard the first batch of ice
- Drain beverage machines and flush water lines
- Run dishwashers empty for at least two cycles
- Wash, rinse and sanitize all utensils, cups and plates

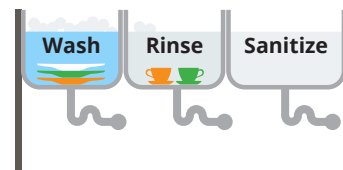
Flush water lines for



Flush and clean ice makers

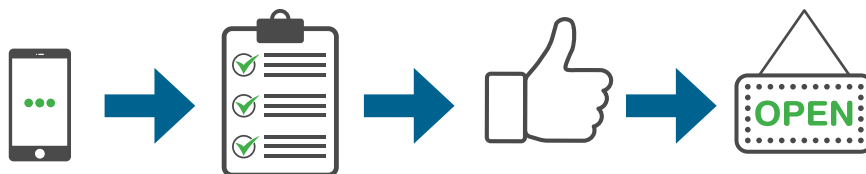


Run dishwashers twice



## 4 Re-Opening

Contact Public Health for re-opening inspection/approval: **206-263-9566**



# Detailed instructions for a BOIL WATER ORDER AND FOOD ESTABLISHMENTS

All food establishments must do the following during a boil water order.

If you have any questions about procedures, contact Public Health at **206-263-9566**.

## 1 Stop Operations

- A boil water order is issued when bacteria or other organisms that may be harmful are found in the water supply.
- You need to stop all of your food service operations until the order is lifted.
- Do not resume any food service operations until the water district and Department of Health have determined the water meets safe drinking water standards.

## 2 During the Boil Water Notice

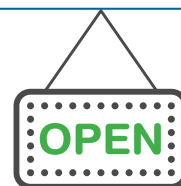
- Block all drinking water fountains and throw away all ice.
- Any produce (fruits, vegetables and herbs) that was washed prior to the order must be thrown away.
- Wash hands with soap and warm water for 20 seconds. Dry with clean paper towels. Follow with use of hand sanitizer. Do not allow bare hand contact with ready-to-eat foods.
- There may be an option to operate with a more limited menu, please contact Public Health to see if your establishment qualifies.

## 3 After the Boil Water Notice is Lifted

- Flush all water lines in your establishment. Run the water on full for five minutes. Remember to flush: faucets, ice makers, drink machines, dishwashers, and all other systems that use running water.
- Wash and sanitize your ice maker. Discard the first batch of ice.
- Beverage machines that use tap water must be drained and flushed.
- Run dishwashers empty for at least two cycles. Ensure that your dishwasher is operating properly by either testing the chemical sanitizer with appropriate test strips (50 – 100 ppm for chlorine) or by checking the water temperature on the gauges (180° F).
- Utensils, cups, and plates should be re-washed, rinsed, and sanitized.
- Running water dipper wells should be flushed. The wells should be drained, washed, rinsed, and sanitized before putting back for use.

## 4 Re-Opening

Before you can open, contact Public Health at **206-263-9566**.



Source: King County Public Health