



Boil Water Advisory Guidelines

Tap water shall not be used as an ingredient in food unless boiled for three (3) minutes or heated during the cooking process to no less than 160 degrees F for twenty (20) minutes.

For hand washing use bottled water or use tap water followed by hand sanitizer.

Cooking utensil and equipment washing: In three (3) compartment sinks- washing, rinsing and sanitizing with a chlorine solution of 50 – 100 ppm (not to exceed 200 ppm) or other approved chemical sanitizer to be used and mixed in accordance with manufacturer's guidelines. Sanitizing solution shall be used in the third (3rd) compartment of the three (3) compartment sink. Automatic dishwashers, sanitizing with chemicals or hot water, can be used provided the machine is operated in accordance with the manufacturer's instructions. If water is visibly dirty or cloudy then use water from an approved source or water that has been boiled.

After the "Boil Water Advisory" has been lifted:

Facility Concerns

- Run all faucets for 3 to 5 minutes to flush the lines with safe water before use. Include those located in restrooms, throughout kitchen, waiter stations and drinking fountains.
- Flush lines and sanitize all ice machines, coffee machines, post-mix machines and fountain machines. See ice machine cleaning instructions below.
- Clean and sanitize all fixtures, sinks and equipment connected to water supply lines.
- Follow the manufacturer's recommended procedures for disinfecting water softeners, prior to putting back on line; disinfecting filters or replacing media in small filters on ice machines, water treatment systems, beverage vending machines; and replacing carbon filters or carbon media in filters.
- Rewash and sanitize all dishes, multi-use utensils and work areas.

Food Concerns

- Discard food potentially contaminated prior to the "Boil Water Notice" such as:
 - Prepared ready-to-eat fruits and vegetables or foods combined with raw fruits and vegetables that may have been washed with contaminated water.
 - Foods or dishes that have ice or water added as an ingredient or part of a cooling process.
 - Beverages made with water from the water supply system, i.e. juices, ice tea, coffee.

Procedure for Cleaning and Sanitizing Automatic Ice Making Machines with removable or non-removable icemakers

If available, follow the **manufacturer's** recommended cleaning and sanitizing procedures. The manufacturer may state that chlorine solutions may **not** be used. Follow these procedures when the "Boil Water Notice" is issued.

1. Unplug the ice machine. Put a "Do Not Use" sign on the machine. Discard all ice.
2. Turn off the water supply to the machine. Drain all water from the machine.

Cleaning and disinfecting procedures for commercial ice-making machines with removable ice contact surfaces.

If manufacturer's instructions are unavailable, follow steps 1 and 2 above, then:

1. Remove all ice-contact parts from the machine.
2. Wash all parts in hot detergent water. Use a soft brush to remove rust and dirt from metal parts. Nylon and rubber parts including gaskets and O-rings should be washed using a cloth. Rinse parts thoroughly in clean water.
3. Place parts in a sanitizing solution for 30 seconds. Use either a quaternary ammonia compound following manufacturer's instructions, or use 1-ounce household bleach in 3 gallons of clean potable water. After 30 seconds, let parts air-dry.
4. Thoroughly wash hands before handling sanitized parts.
5. Reassemble the machine. Wipe all exposed surfaces with a fresh chlorine solution. Let air-dry.
6. Restart the machine. Discard the first ice produced.

Cleaning and sanitizing procedures for commercial ice-making machines with non-removable ice contact surfaces.

Machines with non-removable ice contact surfaces that are NSF/ANSI Standard 12 listed are designed to have sanitizing solutions circulate through the machines. The manufacturer may state that chlorine solutions not be used during the clean in place procedures. If not:

1. Remove any residual ice from the ice reservoir or shoots. Turn off the machine to allow any other ice in the machine to melt.
2. Turn the water supply and electricity on. Drain sufficient water through the machine to flush any residual water and dirt from the machine.
3. Run the machine through 2 - 3 freezing cycles or 1 hour. Discard the ice made.
4. Turn the water supply off.
5. Drain the water and the ice inside the system.
6. Circulate a warm water cleaning solution through the machine for at least 2 minutes. Drain the system.
7. Circulate clean potable water for 2 minutes. Drain the system.
8. Circulate a sanitizing solution. Use either a quaternary ammonia compound following manufacturer's instructions, or use 1-ounce household bleach in 3 gallons of clean potable water. Run the solutions through the machine for 2 minutes. Drain the system.
9. Wash, rinse, and sanitize any storage bins.
10. Return the drain valves to their normal position and start the machine.
11. Discard the first ice produced.