

Boil Advisory Guidelines for Food Service Operations

- ⇒ All retail food establishments should voluntarily close if they do not have water provided
- ⇒ Minimize food preparation and bare hand contact with ready to eat foods
- ⇒ Use single service utensils
- ⇒ Use bottled water from an approved source for drinking or follow boil advisory
- ⇒ Suggested hand-washing instructions using two (2) buckets of boiled or bottled water from an approved source:
 1. Use first bucket of clean potable water to remove soil off hands, using soap and water for a minimum of twenty (20) seconds, then rinse with clean potable water poured over hands
 2. Use second bucket as hand dip well containing 100 ppm free chlorine or 25 ppm iodine or 200 ppm quaternary ammonia
- ⇒ Disconnect or turn valves off to water supply lines for ice machines, dip wells, coffee machines, fountain drinks, Icee machines, or any other machines requiring a direct potable water line connection
- ⇒ Dump ice bin and clean with an approved sanitizer
- ⇒ Use only boiled water or bottled water from an approved source for washing dishes/utensils in a three (3) compartment sink – do not use a mechanical dish machine
- ⇒ Follow the water boil advisory until notification from the Office of Public Health that the water is safe for human consumption