

WATER BOIL ADVISORY FOR FOOD SERVICE AND RETAIL SERVICE OPERATIONS

Due to repairs to the water system in your area, water service will be interrupted. When the water is turned back on it must be tested to be sure it is safe to drink. Testing is expected to take 3 to 5 days.

In order for your establishment to continue to operate the following requirements must be met:

FOOD PREPARATION

1. Shut off appliances that use tap water, such as ice machines, drinking fountains, produce misters, bottled water refill machines, soft drink fountains and water dipper wells connected to the water supply.
2. Discard ice and mixed beverages made with contaminated water (water from the boil advisory period).
3. Use packaged ice from approved sources.
4. Use bottled water, boiled water that has reached a rolling boil for at least one (1) minute (large volumes of water should be boiled for at least three (3) to five (5) minutes) or water that has been disinfected with bleach for drinking, food preparation, washing produce and cooking.
5. If possible, use disposable plates, cups, and utensils.

HYGIENE AND CLEANING

1. Wash hands with soap and tap water. When you are done washing and drying your hands, use an alcohol-based hand sanitizer and let hands air dry.
2. Commercial dishwashers generally are safe to use if the water reaches a final rinse temperature of at least 165F-180F. You must be able to verify using thermal labels or maximum registering thermometer.
3. If you are not able to use disposable plates, cups and utensils and do not have a dishwasher, wash dishes by hand following these instructions:
 - a. Wash and rinse dishes as you normally would using hot water.
 - b. In a separate basin, add one (1) teaspoon of unscented bleach for each gallon of warm water. *The bleach label should say that it contains 8.25% of sodium hypochlorite.*
 - c. Soak the rinsed dishes in the water for at least one (1) minute.
 - d. Let the dishes air dry completely before using again.

GENERAL

1. Post signage at all hand sinks indicating that the facility is currently affected by a water boil advisory.
2. Contact the Toledo Lucas County Health Department at 419-213-4100 option #3, your inspector will be able to help make sure all the necessary steps are in place to operate your facility during the water boil advisory

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