



BOIL ORDER FOR WATER

- ❖ Turn off water (and circuit breakers) leading to ice machines, water dispensers, dipper wells, coffee and tea makers, and soft drink dispensers.
- ❖ Determine anticipated length of boil order.
- ❖ Destroy ice in ice machine, fountain dispenser bin(s) and other ice storage bin(s).
- ❖ Do not use equipment which has water plumbed directly to it.
- ❖ Do not use mechanical dishwashers while under a boil order.
- ❖ Post notices on equipment advising employees not to use.



- ❖ Tap water affected by the boil order should be brought to a vigorous (rolling) boil and held for at least one minute.
- ❖ Boil water or heat up bottled water for manual washing, rinsing, and sanitizing all equipment, plates, utensils, boil water for sanitizing solutions.
- ❖ Boiled water or bottled water should be provided for employee and guest hand washing (see Temporary Hand Washing Station Set Up for details).
- ❖ Boiled water or bottled water should be used for washing produce, thawing frozen foods and food production.



- ❖ Restaurant may need to be closed until potable water is obtained (either by boiling or from an approved outside source) and equipment, utensils, and plates can be properly sanitized.



Once the boil order has been lifted...

- ❖ All fixtures, faucets and equipment connected to *water lines* must be properly flushed with fresh water at least 1/2 hour. Then...
- ❖ Clean and sanitize all fixtures, sinks, and equipment connected to *water lines* prior to use. Also clean and sanitize faucet screens.
- ❖ Some equipment with water plumbed directly to it may need to be sanitized by a service company.
- ❖ Replace all in-line filters, clean and sanitize filter housings
- ❖ Run three complete ice-making cycles and discard all ice, then clean and sanitize ice machine, fountain dispenser bin(s) and other ice storage bin(s).
- ❖ Run the empty dishwasher through the wash, rinse, sanitize cycle three times to flush the water lines and assure that the dishwasher is cleaned and sanitized.