



Guidelines for Food Service Establishments during a Boil Water Advisory

1. All tap water that will be served as drinking water, or used for rinsing or soaking foods such as fruits and vegetables, or used as an ingredient in ready-to-eat foods that don't require cooking such as drink mixes, pudding mixes, etc., must be:
 - boiled at a rapid boil for at least one minute, and then
 - stored in clean, covered containers until used.
2. Commercially bottled water may be used instead of tap water.
3. Auto shut-off kettles do not allow water to boil for a full minute, and therefore should not be used to boil tap water during a *Boil Water Advisory*.
4. Do not use the ice in ice machines. All ice machines on the premises must be emptied and not used for the duration of the *Boil Water Advisory*. When the advisory is lifted, lines to ice machines must be flushed and sanitized before the machine is used again.
5. Commercial hot water tanks that exceed 82°C (180°F) are adequate.
6. Commercial dishwashers that use a hot water rinse cycle at 82°C (180°F) or above are considered satisfactory.
7. Low temperature dishwashers may need to be set to a higher rinse temperature to provide a safe end product.
8. Beverage glass washers that use a cold water rinse must not be used unless the rinse water can be changed to use hot water more than 82°C (180°F).
9. Manually washed and sanitized dishes must be rinsed with *hot* water more than 82°C (180°F).
10. All soft drink beverage lines connected directly to tap water for mixing must be disconnected. Use only bottled or canned beverages. Lines to soft drink canisters must be flushed and sanitized before they are used again.
11. Any employee showing symptoms of a communicable disease (diarrhea, vomiting, nausea) must not work until their symptoms have subsided, and/or they have been cleared to work by a doctor. Frequent and proper hand washing should be emphasized for all staff.
12. The water that food handlers use to wash and rinse their hands must be treated with chlorine bleach. To make a chlorine bleach solution:
 - Place 5 ml (1 tsp) of liquid household bleach in 4.5 L (1 gallon) of water.
 - Mix and let stand for at least 10 minutes before using.
 - The mixture can be transferred to smaller, clean containers for use.
 - Change the solution when it becomes visibly dirty or every 2 hours.
13. Grocery stores and produce stores must not use automatic misting machines on produce. All misting devices must be turned off until the *Boil Water Advisory* is over. The misting devices must be flushed and sanitized before resuming use.

If you require additional information or clarification, please contact your Environmental Health Officer.