

**FOOD SERVICE ESTABLISHMENT
TEMPORARY WATER INTERRUPTION PLAN
For Boil Water Advisory ONLY**

Establishment Name: _____

Person(s) responsible for plan implementation: _____

Plan Start Time/Date: _____ Plan End Time/Date: _____

The following are temporary alternative procedures that can be taken to address specific affected food service operations during a water interruption of two hours or more. The person in charge (PIC) must notify the health department when there is a single event that occurs in your food service. (See Water Interruption Plan Form below)

IMPORTANT

If an Advisory was issued, please contact the health department and your water authority to confirm whether or not you are under "Boil Water" advisory. During a biologically contaminated water event, BOILED WATER or POTABLE WATER from another approved source can be used. (Approved water sources includes: commercially bottled water, water hauled from an approved public water supply in covered sanitized container; or approved drinking water from a hauler truck.)

Where "boiled" is noted, water must remain at a rolling boil for at least one minute and then cooled for proper use

*Using biologically contaminated water to wash hands, dishes and food contact surfaces or for cooking with a sanitizing step/cook step at the end is not always effective against parasites and viruses that may be present in the water.

AFFECTED FOOD SERVICE OPERATIONS

Drinking Water

- ☐ Use commercially bottled water
- ☐ Haul water from an approved public water supply in covered sanitized containers
- ☐ Arrange to use a licensed drinking water tanker truck.

Beverages made with water – including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

- ☐ Discontinue the use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, other auto-fill dispensers, etc. And post a sign that states, "DO NOT USE"
- And**
- ☐ Use commercially bottled/canned soft drinks, tea and juice.
- ☐ Use commercially bottled water for making tea and coffee.

Ice Making

- ☐ Discard existing ice.
- AND**
- ☐ Discontinue making ice
- ☐ Use commercially manufactured ice from an approved water source.

Preparing Food Products Requiring Water

- ☐ Discard any ready-to-eat food prepared with water prior to the discovery of the contamination
- ☐ Prepare ready-to-eat food using commercially bottled or boiled water.
- ☐ Limit the menu to ready to eat items or cook to serve items with limited to no preparation.

Washing / Soaking Produce

Alternative Procedures

- ☐ Use pre-washed packaged produce
- ☐ Use frozen/canned fruits and vegetables

And/Or

- ☐ Wash fresh produce with commercially bottled water
- ☐ Clean and sanitize sink with potable water then wash fresh produce with water that has come to a rolling boil for at least one (1) minute.

Thawing of frozen foods

- ☐ Thaw only in the refrigerator or as part of the cooking process.

***Cooking**

- ☐ Use commercially bottled water or boiled water

And/Or

- ☐ Restrict the menu to items that do not require water for preparation.

***Handwashing (kitchen and/or bathroom)**

- ☐ A temporary hand wash station can be set up using a tea urn, coffee urn or a cooler with a hands-free spigot using either bottled water or water that has been boiled and cooled to 100°F that drains into an existing handwashing sink, soap, and paper towel. Follow-up with an alcohol-based (greater than 70%) hand gel AFTER washing hands.
- ☐ **REMINDER-** ready to eat foods cannot be handled by bare hands

***Cleaning and Sanitizing utensils and tableware**

- ☐ Use single service utensils and tableware.

And/Or

- ☐ Use commercial bottled water/ boiled water or water from an approved source to fill up the 3-compartment sink for wash, rinse, and sanitizing.

Toilet Facilities

A water outage will result in inoperable restrooms for patrons and food employees.

- ☐ Toilet rooms and/or portable toilets with adequate handwashing station(s) easily accessible to employees during all hours of operation may be used until water service is restored. (See handwashing section)

Or

- ☐ Discontinue operations if toilet and handwashing facilities are not available.

Plan approved as stated above (Yes / No)

Health Department Representative _____ **Date** _____

PROCEDURES FOR FLUSHING, CLEANING AND SANITIZING AFTER WATER INTERRUPTION:

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

After either the municipality or regulatory authority has provided notice that the water supply is safe to use, the operator must ensure the following has been completed:

Flush pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for at least 5 minutes.

Equipment with waterline connections such as post-mix beverage machines, spray mist coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions. Contact your soft drink company.

Run water softeners through a regeneration cycle.

Drain reservoirs in tall buildings.

Flush drinking fountains: run continuously for 5 minutes.

Water filters on equipment must be removed and replaced if not designed to be cleaned in place. Check on water filter manufacture recommendation. A Service person may need to be contacted.

Ice Machine Sanitation:

- o Flush the water line to the machine inlet
- o Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
- o Open the valve, run 5 gallons of water through the valve and dispose of the water.
- o Close the valve.
- o Reconnect the water line to the machine inlet.
- o Open the valve.
- o Flush the water lines in the machine.
- o Turn on the machine.
- o Make ice for 1 hour and dispose of the first batch of ice.
- o Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions

Wash, rinse, and sanitize all food contact surfaces, 3-compartment sinks and utensils.

What type of event:	Boil Water	Do not drink	Do not use	No water/no pressure	Other		
What other problems are you experiencing?							
What operations have been affected? Have you posted "do not use" signs on water using equipment?							
Can you operate the food service with this plan safely? If no, your facility must close. If yes, what steps have you taken to ensure food safety?							
What steps has your food service taken to flush, clean and sanitize after the water interruption has been lifted? Have you contacted the health department? (see procedures for flushing, cleaning and sanitizing)							
A food establishment that was ordered, or otherwise required, to cease operations may not re-open until authorization has been granted by the regulatory authority.							
☐ Flush water use equipment or follow manufacturer's instructions for flushing these items. ☐ Flush all sinks for at least 5 minutes ☐ Wash, rinse, and sanitize all food contact surfaces ☐ Properly clean Ice machine ☐ Replace water filters							
Person in Charge Signature				Print Name			Date:

Things to consider when preparing for an emergency event

- * Prepare an “emergency menu” including recipes for food items requiring no water or minimal amounts of water to prepare.
- * Maintain an inventory of single-service and single-use articles to help get through a reasonable time period.
- * Maintain an inventory of bottled water
- * Maintain an inventory of containers suitable for hauling water.
- * Maintain an inventory of disposable gloves and hand sanitizer.
- * Develop a business agreement with a bottled water supplier or a licensed drinking water hauler that will provide assurance that you will have an alternative source of water available during an emergency.
- * Locate public water supplies in your area and points where containers can be filled with drinking water.
- * Develop a contingency plan for toilets. If the water service is interrupted, where will you and your employees find toilet facilities available for use?
- * Develop a business agreement with an ice supplier in order to ensure you that you have access to ice during an emergency.
- * Maintain contact information for people such as a plumber, water well drilling contractor, utility company, ice supplier, water supplier, local health department, etc.
- * Develop a list of equipment that uses water and develop a contingency plan describing what you would do if the water is either interrupted or contaminated.