

Boil Order



What is a Boil Order?

A boil order is a notification made by the water system operator announcing that certain areas of the water supply are or might be contaminated with bacteria. This order advises people to boil the contaminated water prior to using it in order to make it safe for drinking (or purchase commercially bottled water). Public notification is made so users of the affected system may receive knowledge of the contamination. **If there is no way to boil water or provide approved alternative sources, operations shall cease.**

What is Potable Water?

Potable water is water that is safe to drink and use for food preparation.

IF SUITABLE AMOUNTS OF POTABLE WATER ARE NOT AVAILABLE, OR IF THE WATER IS SHUT OFF, THE ESTABLISHMENT MUST CEASE OPERATIONS.

Potable Water Shall be Used To:

- Make Coffee, Tea, or other beverages
- Wash Hands
- Wash Produce
- Make Ice
- Wash Dishes or Clean Food Contact Surfaces
- Make Sanitizer Solution
- Cook and Prepare All Foods

Alternative Procedures to Minimize Water Use:

- Use Commercially Bottled Drinks
- Use Single-Service Items
- Restrict Menus/Hours of Operation
- Use Commercially Packaged Ice

Direct Plumbed Kitchen Equipment Should NOT be Used, Including:

- Handwashing Sinks
- Coffee/Tea Machines
- Soda/Beverage Machines, Guns
- On-Site Ice Machines

DURING THE BOIL ORDER:

To operate a food facility, potable water must be provided. If this is not possible, tap water may be used if brought to a rolling boil and boiled for one-minute.

After Boil Order Has Been Lifted:

- Flush the building water lines and clean faucet screens as well as water line strainers on mechanical dish machines and similar equipment.
- Flush water lines to all individual water-using fixtures and appliances removing any standing water that may retain in such equipment. This would include ice machines, beverage makers, water heaters, etc.
- Clean and sanitize all fixtures, sinks, and equipment connected to water lines

In cases where no water service or inadequate water quantity and pressure occurs, no food service preparation or service shall be permitted. However, in cases of pre-planned or extended loss of water supply, limited menu/operations may be approved by the Health Authority upon a proposal. Approval would require use of operational toilet facilities (such as portable toilets) and an approved hand-washing facility.

Contact the Health Inspector at 309-524-2373.

