



Boil Water Order

Turn off the water supply and all circuit breakers for your ice machines, water dispensers, dipper wells, coffee makers, tea brewers, soft drink carbonators. Post notes on the equipment and advise employees not to use them. Find out how long the boil order will be in effect from the Health Department or Water Company.

Use three-compartment sink for washing, rinsing, and sanitizing equipment and utensils. With Operations approval, use single service utensils, i. e. plates and plastic forks. Do not use dish machine.

Contact Director of Operations, Total Quality Manager, Facilities Manager and Ecolab Territory Manager to help set up for safe food handling and operation during boil water order. All frozen food must be thawed under refrigeration. Discuss the possibility of using a limited menu with your Director of Operations

You may have to close your restaurant until everything can be organized and procedures put into place by Operations and Total Quality to ensure food, employee and guest safety.

ICE: Discard all ice in ice machines and ice bins. Talk to TQM. about any food that has been in contact with ice. Ask ice or water vendor how much they can deliver and when. Make sure product is from an approved source.

Boil all water used for washing, rinsing and sanitizing equipment, utensils and plate ware, or use water from an outside potable water vendor. You can use 100-ppm chlorine solution to sanitize equipment or 200-ppm Quart Sanitizer solution.

BEVERAGES:

Only use bottled soda and water. To prepare tea and coffee only use potable water.

HANDWASHING:

Guest Rest rooms: Provide potable water in a dispenser, soap, and paper towels at each hand sink for washing hands.

HANDWASHING

Employees Restrooms and Hand sinks: Provide potable water in a dispenser, soap, paper towels sanitizer at each hand sink. Employees should dip hands in liquid sanitizer solution (100 - 200-ppm chlorine) made with potable water as a final sanitation step.

Sanitize all food contact equipment with a solution of potable water and sanitizer.

When the boil order is lifted, flush all equipment with fresh water for at least 30 minutes before reusing. Locate and open the faucet that is the farthest distance from the incoming water line. (Normally this will be in the guest restroom.) Flush all beverage dispensers in alley, bar and service area prior to use. Contact Ecolab to check/replace all water filters.

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