Boil Water Order Checklist (to be used in conjunction with guidance from your TQ Manager)

DURING BOIL ORDER MUST DO's

- Turn Off Water Supply and Circuit Breakers to Ice Machine
- Turn Off Water Supply to the Following Equipment:
  - Water Dispensers
  - Dipper Wells
  - Coffee Makers
  - Tea Brewers
  - Soft Drink Carbonators
  - Handsinks in entire restaurant including restrooms
- Put Note On This Equipment to Advise Equipment “Do Not Use”
- Get Rid of Current Ice in Ice Machines and Ice Bins – Do Not Use
- Boil as Much Water As Possible – At a Rolling Boil for 5 Minutes
  - Use Tilt Skillets
  - Use Pasta Cookers
  - Use Tilt Kettles
  - Use Soup Pots
- Set up Red Bucket Sanitizer at 100 – 200 ppm Chlorine.
- Make sure we are USING GLOVES for handling ALL food.
- Store Boiled Water in Clean and Sanitized Containers for example:
  - Table Craft Tea Dispensers
  - Cambros
- If ice is purchased locally, discuss with your TQM to ensure that the source of water is safe
- Be sure to use bottled/canned sodas only
- Do not thaw food in ANY water that may be contaminated
- Do not allow any contaminated water to come into contact with food
- Begin a refrigerated thaw of products as early as possible – think 48 hours ahead
- You should use a limited menu until you can safely thaw/prepare/and serve all of your regular menu items

AFTER THE BOIL WATER ORDER HAS BEEN LIFTED BY LOCAL REGULATORY AUTHORITIES

- Open ALL faucets and water outlets throughout the building and FLUSH for at least 30 minutes.
- Flush equipment with water including soda machines, coffee and tea machines.
- Turn the ice machines on. Run 2 ice making cycles. Discard the ice and clean and sanitize the ice bins or hire a company to provide this service.
- Replace any water filters.