

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.