

Procedures for Food Establishments Under a Boil Water Advisory

DRINKING WATER

- All drinking water should be boiled for one minute at a rolling boil.
- Disconnect all drinking water fountains.
- Provide bottled water from an approved source for customer consumption. Packaging, handling, storage and dispensing of bottled water should be protected from contamination.
- Any bulk water transported to the establishment should be transported in approved bulk water containers and should be delivered to an approved closed water system. This bulk water should be from an approved supply that is not under a boil water notice. Additional chlorine should be added to the transported water at a dosing rate of 1 to 2 ppm and test the chlorine at the point of delivery before transported water is put into service.
- Fountain drinks that are connected to any water lines are prohibited.
- Post Boil Water Notice in all areas of the establishment where water faucet is made available to the public.

ICE MANUFACTURING AND USE

- Disconnect all ice manufacturing machines in the affected establishment.
- All ice used during the boil water notice should be from approved sources. The Virginia Department of Agriculture and Consumer Services (VDACS) should approve these sources.
- All ice must be packaged, transported, handled, stored, dispensed, and protected to prevent contamination.

HANDWASHING

- Establishments may use water for handwashing. Before handling food, single-use gloves must be utilized.
- Employees of a food establishment should regularly wash their hands as required. Hands should be thoroughly dried by single use towels.
- Where handwashing facilities are provided to the public, hand soap and single use towels are to be provided.

PERSONAL HYGIENE

- Water can be used to flush toilets.
- There is no need to boil bath or shower water. Instructions should be posted that care should be taken to make sure that children do not drink the water or get the water in their mouths during bathing. Infants and toddlers should be sponge bathed.
- Care should be taken to prevent water from getting into deep open or post-surgical wounds. Consult your physician or health care provider for wound care instructions.
- There is no need to boil water to launder clothing or linens.
- Only boiled water or bottled water should be used to brush teeth.

FOOD PREPARATION AND COOKING

- All water used in cooking should be boiled for one minute unless the cooking process involves boiling for more than one minute. The use of approved bottled water may be substituted for boiling the water.
- Boiled water or bottled water should be used to wash vegetables that will be eaten raw.

UTENSIL WASHING AND CLEANING

- The use of single service utensils is recommended for use where possible.
- Where three compartment sinks are utilized for washing, rinsing, and sanitizing utensils and equipment, hot water sanitizing with a heating element installed in third or sanitizing compartment that maintains water temperature of at least 170 degrees Fahrenheit is recommended and preferred. All utensils should be thoroughly air dried before putting into use.
- Mechanical dishwashing that maintains a final rinse temperature of 180 degrees Fahrenheit at the manifold or 160 degrees Fahrenheit contact temperature on the utensils is recommended and preferred. All utensils should be thoroughly air dried before putting into use.
- Where three compartment sink or mechanical dishwashing using a chemical sanitizer is utilized, sanitized utensils should be thoroughly dried. This procedure includes air drying for five minutes and if any solution remains, thoroughly drying with a clean paper towel.
- Utensils or equipment too large to sanitize by immersion should be rinsed, sprayed, or swabbed with an approved sanitizer solution at least twice the strength normally required. All these utensils and equipment should be thoroughly dried, following the drying procedures.