

Boil Water Advisory Procedure

Ice machines, soda and vending machines: that are directly connected to the water system must not be used. Shut the machine down, clean and sanitize the unit and leave off until the boil water advisory is rescinded. Buy ice from an outside source. Only bottle water and bottled or canned beverages may be sold.

Commercial coffee machines: Coffee machines that are directly connected to the water system can be used if the water reaches a boiling temperature for one minute. If you are not sure how hot the water gets, the bottled or previously boiled water must be used.

Cooking: Use only commercially bottled, or previously boiled water for all food.

Vegetable and fish sprays: In-place spray units and units which periodically spray water on products to maintain freshness must be shut down, cleaned and sanitized, and remain unused until the boil water advisory is rescinded.

Handwashing: Normal handwashing, using warm water and soap, can be done using tap water. Soaps with antibacterial properties are recommended at this time.

Dishwashing: The use of a chemical sanitizing warewashing machine during a boil order is not approved. Chemical sanitizing may not dispense an adequate concentration of sanitizing solution to kill the organism(s) of concern during a boil order. It is recommended that retail food establishments use single-service plates and utensils. Heat sanitizing warewashing machines will adequately sanitize utensils with the required final rinse temperature of 180° F.

Sanitizing in a three-compartment sink/in-place sanitation: Normal washing, rinsing and sanitizing can be done in a three-compartment sink, provided that the concentration of chlorine is at the proper level, 100-200 ppm, 6 drops per gallon (1/8 tsp.). Utensils must be left to air dry.

Filters: are not to be used as a substitute for disinfection of water.

Cleaning and Sanitizing Procedures

The following recommendations address procedures to be taken once the boil water advisory is rescinded:

Ice machines, soda and vending machines: this applies to machines that are directly connected to the water system. Machines must be cleaned and sanitized before use. Follow the manufacturer's suggested sanitizing procedures in the operator's manual. All external filtering devices associated with ice machines should be sanitized. Cartridges should be changed.

Water Treatment Units: Any water treatment filter cartridge should be changed.

Vegetable and fish sprays: In-place spray units and units which periodically spray water on products to maintain freshness must be cleaned and sanitized prior to use. A 50 to 100 ppm chlorine solution (6 drops per gallon or 1/8 tsp.) or approved sanitizer should be flushed through the lines for at least 60 seconds.

Drinking fountains: All water cooling tanks must be completely flushed out prior to use.

Faucets/Taps: All faucets or taps should be flushed until a temperature change is detected to ensure that any contamination that may be present is removed.

Questions?

Contact your local inspector or call the Nebraska Department of Agriculture (NDA) at 402-471-3422. Additional information can be found on the NDA website at nda.nebraska.gov/fscp/foods.