



What is a Boil Order? A boil order is a warning not to use the water supply without taking certain precautions because the water may be unsafe.

When a Boil Order is issued food facilities within the affected area are expected to either:

- Cease operations until the boil order has been lifted, or
- Obtain an alternate supply of potable water and/or ice, plus implement satisfactory methods for handwashing, food preparation and equipment cleaning and sanitation.

When reviewing alternative methods for handwashing, food preparation and equipment cleaning and sanitation, look for the following:

Handwashing (Food Handlers and Public):

- Boil water (rolling/bubbling boil) for at least one minute or add five drops of unscented household bleach to one gallon of water and let stand for 15 minutes before using.
- Use of potable water from an alternate approved source such as bottled water (a spigot is preferred).
- Use of dispensed soap and single use paper towels. Wash for a minimum of 20 seconds.
- Use of a hand sanitizer that is approved for food service operations after washing and drying hands.
- Use of disposable gloves after proper handwashing and before directly handling food.

A. Food Preparation:

1. Produce
 - Use pre-washed commercially packaged produce.
 - Use produce washed prior to the boil order.
 - Use frozen/canned produce.
 - Wash fresh produce with potable water from an alternate approved source.
2. Preparation and cooking processes requiring water (which includes the reconstitution of liquid concentrates and dried foods)
 - Boil water for at least one minute or add five drops of unscented household bleach to one gallon of water and let stand for 15 minutes before using.
 - Use only food that was prepared prior to the boil order.
 - Discontinue sale of prepared foods requiring water.
 - Obtain prepared foods from alternate sources.
 - Use potable water from an alternate approved source.



3. Carbonated and other dispensed beverages
 - Substitute with bottled or canned beverages and turn off water lines to beverage dispensers and ice machines. Such dispensers shall be completely flushed and sanitized before being returned to service after boil order has been lifted.
 - Use potable water and ice from an alternative approved source.

4. Utensils and food contact equipment
 - Use only single service tableware and kitchenware.
 - Use potable water from an alternative approved source. In some cases it may be acceptable to use the contaminated supply provided everything is properly sanitized using chlorine bleach as a sanitizer. Consult with your area Sanitarian regarding available options.
 - Use waterless cleaning or non-potable water for floors and other non-food contact surfaces.
 - Store food dispensing utensils in the food products.

B. After the Boil Order is Lifted:

- Flush the building water lines and clean faucets screens including water line strainers on mechanical dishwashing machines.
- Purge all water-using fixtures and appliances, such as ice machines, beverage makers, hot water heaters, etc. Clean and sanitized all fixtures, sinks and equipment connected to water lines.