

F a c t s

GUIDELINES FOR FOOD ESTABLISHMENTS DURING A BOIL WATER ORDER

The following information is provided to food establishments to ensure safe use of water during a boil water order.

Drinking Water

All water that is provided directly to customers for drinking purposes must be treated by boiling tap water to a rolling boil for at least one minute and storing the water in clean disinfected covered containers until served. An alternative would be to use commercial bottled water.

Food

All foods (e.g. fruits, vegetables and bagged salads) that need washing are to be rinsed or soaked only in tap water that has been boiled to a rolling boil for at least one minute. Using boiled water from auto shut-off kettles is not an adequate source.

Tap water used as an ingredient in any food product that will be “ready to eat” without cooking (e.g. drink mixes, puddings and jello) must be brought to a rolling boil for at least one minute.

All ice must originate from tap water that has been treated by bringing it to a rolling boil for at least one minute or from a commercial ice supply distributor. Ice machines at your establishment must be emptied and not reused for the duration of the boil water order. Lines to the ice machine must be disinfected prior to re-use.

— Health & Environment Facts —

Dishwashing

Commercial dishwashers that use hot water 82°C/180°F or above are considered satisfactory. Beverage glass dishwashers that utilize a cold water rinse must not be used unless the rinse water can be changed to use hot water at 82°C/180°F or a chemical sanitizer. Low temperatures are okay with automatic feed for sanitizer.

Dishes may be washed by hand with a chemical rinse agent unless the boil water order is associated with a protozoan contamination. Dishes washed by hand in soap and hot water must be disinfected with the following bleach solution: 30 ml (1 oz) bleach to 13.5 litres (3 gallons) of water at room temperature for at least one minute. Let dishes air dry.

To disinfect countertops, chopping boards or utensils, first wash with soap and hot water. Next disinfect with a bleach solution of 60 ml (1/4 cup) bleach to 4.5 litres (1 gallon) of water with a contact time of at least 1 minute. Do not reuse or store this solution. Make it fresh daily.

All soft drink beverage lines connected directly to tap water for mixing must be disconnected for the duration of the boil water order. Use bottled or canned beverages exclusively. Lines to soft drink canisters must be disinfected prior to re-use. Use bottled or boiled water for pour-through coffee machines.

Staff

Any employee reporting they are suffering from a diarrhoeal illness must be excluded from work and should be tested by their family physician. They are not to return to work until symptoms have subsided. Proper hand washing techniques should be emphasized to all staff. Employee has to have a stool sample submitted for testing 48 hours before returning to work.

Hand-Washing Alternative

Ensure food handlers wash and rinse hands in water that has been treated with chlorine bleach. Please see the directions for making a chlorine bleach hand wash solution below.

Use a hand sanitizer with a minimum of 60% alcohol. Leave it on your hands wet for minimum of one minute. Do not rub dry.