GUIDELINES FOR FOOD ESTABLISHMENTS DURING THE WALKERTON BOIL WATER ADVISORY

Revised June 7, 2000

The following information is provided to food establishments further to a boil water advisory issued by the Medical Officer of Health on May 21st, 2000 for all users of the Town of Walkerton Water Supply.

Food premises can continue to operate during the boil water advisory as long as the following measures are strictly adhered to:

1. All water that is to be provided directly to your customers for drinking must be commercially “bottled” water.

2. All foods (e.g. fruits and vegetables) that need washing are to be rinsed or soaked only in commercially “bottled” water.

3. Only commercially “bottled” water can be used as an ingredient in any food product (e.g. drink mixes, puddings, jellos, etc.)

4. All ice must be made with commercially “bottled” water, or must originate from a commercial ice supply distributor. Ice machines must be emptied and not used for the duration of the boil water advisory.

Note: “Bottled” water is required exclusively in food preparation due to the difficulty and potential hazards in boiling large quantities of water for commercial use.

5. Handwashing:

Wash and rinse the hands in water that has been treated with chlorine bleach (please see bottom of this fact sheet for directions on making this solution).

This solution must be provided in customer washrooms as well as staff washrooms and at all hand basins. Alternatively, it may be possible to an alcohol-based hand disinfectant. Please check first with your public health inspector.

Good handwashing must be emphasized for all staff!

6. Commercial dishwashers can be used provided that the wash water is sufficiently clean at all times to clean the dishes and is maintained at a temperature not lower than 600C or higher than 710C, and the sanitizing rinse is water that is maintained at a temperature not lower than 820C and is applied for a minimum of ten seconds in each sanitizing cycle, or a chemical solution as described in the Ontario Food Premises Regulation.
7. Dishes can be washed by hand using the three compartment sink method provided that they are sanitized by immersion in a clean chlorine solution of 100 parts per million available chlorine, or by any other method as described in the Ontario Food Premises Regulation.

8. All soft drink beverage lines connected directly to tap water for mixing must be disconnected. Use bottle or canned beverages exclusively.

9. Any employee reporting they are suffering from a diarrheal illness must be excluded from work until they have submitted two negative stool cultures 24 hours apart.

10. Signs advising not to drink the tap water must be posted at all sinks.

Thank-you for your cooperation and assistance during this difficult emergency situation. Please contact your local public health inspector if you need to discuss these guidelines.

Walkerton Office Telephone Number: 881-1920

**Directions for Making a Chlorine Bleach Hand Washing Solution**

Place 1.5 oz. of liquid bleach in 10 gallons of water.

Mix and let stand for at least 10 minutes before using.

The mixture can be transferred to smaller clean containers for use. A one gallon hand pump works well. Label the container as follows: "Chlorine Bleach Solution Apply to hands after washing. Do not drink."

To use: After washing hands with liquid soap, rinse them with solution from the container.