



South Central Public Health District

Prevent. Promote. Protect.

Boil Water Advisory – Commercial Establishments

Restaurants, Hotels, Convenience Stores

During a boil water advisory:

General Procedures

Do not serve or consume:

- water that has not been disinfected,
- ice or drinks made with water that has not been disinfected, or
- raw foods rinsed with water that has not been disinfected.

Discontinue service of equipment with water line connections (e.g., post-mix beverage machines, spray misters, auto-fill coffee/tea makers, instant hot water heaters, ice machines, etc.).

Discard ice made prior to the boil water advisory issuance and discontinue making ice. Use commercially-manufactured ice.

All employees with diarrheal illness should be regulated by standard rules of exclusion from work.

Drinking Water

For drinking water, use:

- commercially-bottled water
- **and/or** water that has been disinfected for *Cryptosporidium* by:
 - boiling at a rolling boil for 1 minute (at altitudes greater than 6,562 feet (>2,000 m), boil water for 3 minutes), **or**
 - distilling
- **and/or** water hauled from an approved public water supply in a covered sanitized container
- **and/or** water from a licensed drinking water hauler truck.

Cooking and Food Preparation

For cooking and food preparation:

- Discard any ready-to-eat food prepared with water prior to the discovery of the water contamination.

- Prepare/cook ready-to-eat food using the drinking water alternatives listed above **and/or** restrict the menu to items that do not require water.

For equipment/utensils/tableware in cooking and food preparation:

- Use single service/use articles.
and/or
Clean and sanitize equipment/utensils/tableware using the drinking water alternatives listed above. Follow the established procedures to wash, rinse, and sanitize.
- *Cryptosporidium* on equipment/utensils/tableware may be disinfected using dishwashing machines that have a dry cycle or a final rinse that exceeds 113°F for 20 minutes or 122°F for 5 minutes or 162°F for 1 minute.
- Discontinue operations when inventories of clean equipment/utensils/tableware are exhausted.

Handwashing

For handwashing, wet hands with the drinking water alternatives listed above and apply liquid, bar, or powder soap.

- Rub hands together vigorously for 20 seconds, making sure to lather and scrub all surfaces, including backs of hands, wrists, between fingers, and under fingernails.
- Rinse hands well with running water – if running water is not available, water may be poured on the hands by another person.
- Dry hands with paper towels or an air dryer.
- Use the paper towels to turn off the faucet, if applicable.

When the boil water advisory is cancelled

- Make sure equipment with water line connections (e.g., filters, post-mix beverage machines, spray misters, auto-fill coffee/tea makers, instant hot water heaters, ice machines, glass washers, dishwashers, etc.) is flushed, cleaned, and sanitized according to manufacturers' instructions.
- Managers of large buildings with water-holding reservoirs should consult their facility engineer and health department about draining the reservoir.
- Flush pipes and faucets. Run cold water faucets continuously for at least 5 minutes.
- Flush drinking fountains. Run water continuously for at least 5 minutes.
- Run water softeners through a regeneration cycle.
- Drain and refill hot water heaters set below 113°F.
- Change all point-of-entry and point-of-use water filters, including those associated with equipment that uses water.

Who do I contact for guidance and information?

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