

Boil Order Procedures for Food Service Establishments

Procedure:

- I. Ceasing of operations until the boil order has been lifted, **OR**
- II. Obtaining an alternate supply of potable water and/or ice, plus satisfactory methods for hand washing, food preparation, equipment cleaning, and sanitation.
 - A. Hand washing (Food handlers and/or public)
 1. Use potable water from an alternate approved source i.e. potable bottled water **OR**
 2. Wash hands normally at sink **FOLLOWED** by use of waterless hand sanitizer or a chlorine dip of hands for 20 seconds in a bucket of sanitizer water at 50-100ppm Cl₂.
 - B. Food Preparation
 1. Produce
 - Use prewashed and packaged produce **OR**
 - Use frozen/canned produce **OR**
 - Wash fresh produce with potable water from an alternate approved source.
 2. Preparation and cooking requiring water, including reconstitution of liquid concentrates and dried foods.
 - Discontinue sale of prepared foods requiring water **OR**
 - Obtain prepared foods from alternate source **OR**
 - Use potable water from an alternate approved source **OR**
 - Boil water vigorously (rolling and bubbling) for 1 minute (FDA) prior to use
 3. Carbonated and other beverages
 - Substitute with bottled or canned beverages and turn off water lines to beverage dispensers (soda, tea, coffee). Such dispensers shall be completely flushed and sanitized before being returned to service after boil order has been lifted **OR**
 - Use potable water from an alternate approved source
 - Discontinue the use of ice machines and use ice from an approved source

4. Utensils and food contact equipment

- Use only single service tableware and kitchenware **OR**
- Use potable water from an alternate approved source **OR**
- Store food-dispensing utensil in the food products
- Use waterless cleaning for floors and other non-food contact surfaces
- Use dishmachines or 3-comp sink with proper wash, rinse, sanitize setup verify sanitization effectiveness by using test kits frequently.

C. After boil order is lifted.

- Clean faucet screens and flush the building water lines for one minute.
- Clean water line strainers on mechanical dishwashing machines and run 3 complete cycles prior to using dishmachine, verify sanitization by using test kits.
- Purge all water using fixtures and appliances, such as ice machines, beverage makers, hot water heaters, etc. for 10-15 minutes. Clean and sanitize all fixtures, sinks and equipment connected to water lines.
- Replace all ice machine/ beverage dispenser filters after water lines have been flushed.