FOOD SAFETY Water Interruption and Boil Advisory

A water supply serving a food facility is required to meet certain drinking water standards. Should the supply become contaminated in such a way as to place the public at risk, appropriate corrective actions must be taken.

A sufficient supply of potable water is necessary for hand washing, food preparation, equipment cleaning and sanitization, and other food facility operations. Interruption or contamination of the water supply can directly result in the contamination of food and/or food contact surfaces.

Water Interruption

In the event of a water interruption, the person in charge must take action to protect public health and notify the Shelby City Health Department. Provide the time and date the water interruption occurred and precautions taken.

Some possible risk control measures may include:

- Temporarily ceasing operations, or
- Obtain a temporary supply of potable water meeting certain drinking water standards.
- Use single service utensils (paper/plastic plates, knives, forks, spoons, etc.)

Acceptable temporary potable water supplies may include:

- Individual serving size containers of commercially bottled water,
- Bulk water containers filled from an approved source,
- An inspected water tank truck filled with water from an approved source, or
- An approved potable water tank filled from an approved source.

Boil Advisory

Some possible risk control measures may include:

- Boil the water for 3 minutes,
- All of the above.

Acceptable uses of non-potable water

- Flushing the toilets,
- Mop water,
- Hand washing in the customer restrooms if a hand sanitizer is also available. Potable water must be used for food preparation employees.

Optional Procedures to Use

Potable water must be used for drinking, food preparation, ice-making, drinking preparation, cooking purposes, wiping cloths solution, hand washing, pop machines, and dishwashing. An acceptable temporary potable water supply must be used or, in the case of a boil advisory, water boiled for 3 minutes can be used.

Washing produce Use pre-washed packaged produce

Use frozen or canned produce

Wash produce with temporary potable water

supply

Ice making Purchase packaged potable ice

Cleaning and Sanitizing of Tableware, kitchenware, Equipment, counters tops

Use only single service utensils
Use temporary potable water supply

Preparing food requiring Water, including

Constitution of dried foods

Use food from an alternate approved source

Use temporary potable water supply

Pop machine Use canned beverages

Hand washingUse temporary potable water supply

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