Maine Center for Disease Control and Prevention

An Office of the Department of Health and Human Services

Water Contamination: *Guidance for Eating Establishments During a Boil Water Order or Advisory*

Maine CDC Drinking Water Program • 11 SHS Augusta, ME 04330 • 287-2070 • www.medwp.com

A Boil Water Order or Advisory is a result of a public water system's disinfection system failure or a water supply testing positive for *E. coli* bacteria. The eating establishment must **immediately discontinue operation if safety cannot be maintained.**



To remain open, an eating establishment must consider:

- ► duration of the emergency event;
- ► ability to follow the guidance outlined in this handout; and
- ► ability to haul water from an approved public water supply in a covered sanitized container. Before transporting water, please call the Maine Drinking Water Program at 287-2070.

*__Boiled water__ means the water has remained at a rolling boil (212^{0}F/100^{0}C) for at least one minute. Chemical disinfection is not a good option for food establishments purchasing/receiving water from public water systems such as a water district or department. ***Note: Boiled water should be cooled to 110 degrees before use.**

Drinking water

- ► Use commercially bottled water and/or water that has been boiled* for at least 1 minute.
- ► Haul water from an approved public water supply in a covered sanitized container or arrange to use a licensed drinking water tanker truck.
- ► Discontinue beverages made with water – including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

Ice making

- ► Discard existing ice.
- ► Discontinue making ice.
- ► Use commercially manufactured ice.

Preparing food products requiring water

- ► Discard any ready-to-eat food prepared with water prior to the discovery of the contamination.
- ► Prepare ready-to-eat food using commercially bottled or boiled water.

Washing/soaking produce

- ► Use pre-washed packaged produce.
- ► Use frozen/canned fruits and vegetables.
- ► Wash fresh produce with boiled*, commercially bottled water, or safe potable water hauled from a public water supply system.

Thawing frozen foods

- ► Thaw only in the refrigerator or as part of the cooking process.

Cooking

- ► Use commercially bottled water, water that has been boiled* or haul water from an approved public water supply in a covered sanitized container.

Handwashing

- ► Use heated bottled water, boiled water*, or safe water hauled from an approved public water supply.
- ► Use tap water and germicidal hand soap when available - followed by a 60-85% alcohol-based hand sanitizer.
- ► Do not allow bare hand contact with ready-to-eat food.

Cleaning and sanitizing utensils and tableware

- ► Use single service utensils and tableware.
- ► Use the existing automatic dish machine or the 3-compartment sink. When using the 3-compartment sink, verify that the sanitizer concentration is correct according to the manufacturer's instructions.
- ► For high temperature machines verify that the rinse water is at least 180°F and the plate temperature reaches at least 160°F. For chemical sanitizing machines verify that the chlorine concentration is 50-100ppm and that the water is 120F.

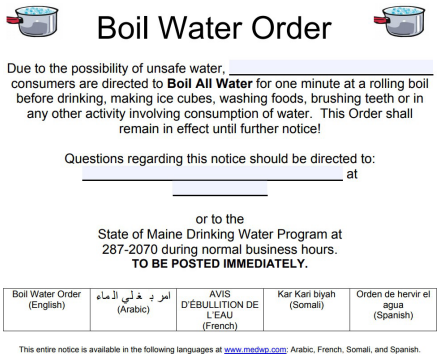
Spray misting units

- ► Discontinue use of misters used to spray produce, seafood, meat cases, etc.

Food establishments that are public water systems (own their own well) must follow the disinfection and sampling requirements of the Maine CDC Drinking Water Program, before resuming operations. Contact the Maine Drinking Water Program at **287-2070** or **www.medwp.com** for specific instructions.

Once the Boil Water Order or Advisory is lifted

After the Boil Water Order or Advisory is lifted, food establishments must take steps to return to normal, safe operation. Your municipality or regulatory authority provides notice that the water supply is safe to use.



Boil Water Order

Due to the possibility of unsafe water, _____ consumers are directed to **Boil All Water** for one minute at a rolling boil before drinking, making ice cubes, washing foods, brushing teeth or in any other activity involving consumption of water. This Order shall remain in effect until further notice!

Questions regarding this notice should be directed to:
_____ at
_____

or to the
State of Maine Drinking Water Program at
287-2070 during normal business hours.
TO BE POSTED IMMEDIATELY.

Boil Water Order (English)	امر بـ غـلي الماء (Arabic)	AVIS D'ÉBULLITION DE L'EAU (French)	Kar Kari biyah (Somali)	Orden de hervir el agua (Spanish)

This entire notice is available in the following languages at www.medwp.com: Arabic, French, Somali, and Spanish.

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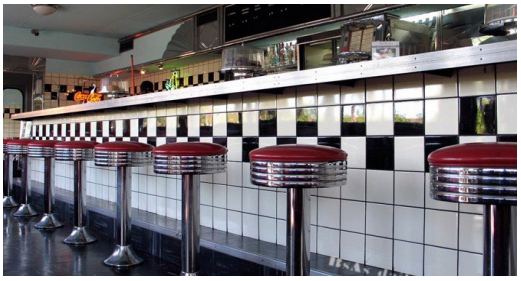

After the Boil Water Order is officially lifted, a licensed operator must:

1. **Drain water storage tanks in tall buildings.**
2. **Flush pipes/faucets by running cold water faucets for at least 5 minutes**. Or, follow instructions from your water provider.
3. **Flush equipment with waterline connections for at least 5 minutes.** This includes drinking fountains, post-mix beverage machines, spray misters, coffee or tea urns, glass washers, dishwashers, and other equipment with water connections. Clean and sanitize equipment in accordance with manufacturer's instructions.
4. **Ice machine sanitation:**
   - Flush the water line to the machine inlet for 5 minutes.
   - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
   - Open the valve, run 5 gallons of water through the valve and dispose of the water.
   - Close the valve.
   - Reconnect the water line to the machine inlet.
   - Open the valve.
   - Flush the water lines in the machine.
   - Turn on the machine.
   - Make ice for 1 hour and dispose of ice.
   - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.
5. **Run water softeners through a regeneration cycle.**

Find additional information for safe drinking water at:
www.medwp.com