



## Perry County Health Department

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Working to Keep You Healthy  
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### FOOD SERVICE OPERATING GUIDELINES FOR BOIL WATER ORDERS OR INTERRUPTED WATER SERVICE

To continue operating under "boil water" orders or interrupted water service from municipal water supplies, all food service facilities (and health care institutions) are required to secure and use potable water from an approved source, e.g., from on-premises tank trucks, commercially prepared bottled water or connection by a licensed plumber to an adjacent approved source for the following uses:

1. Water used for food preparation
2. Coffee, tea, other beverages made in the food facility
3. Direct feed coffee/tea urns plumbed directly into the water system
4. Post-mix soda or beverage machines
5. Ice machines that manufacture ice on site
6. Washing produce or thawing frozen foods including produce misters
7. Employees hand washing (use of hand sanitizer after washing is advised) –  
**(Employees should, however, use warm tap water for hand washing after using the restroom, followed by a hand sanitizer that is approved for use in a food service facility)**

**NOTE: Under boil order conditions the affected water may be boiled for three to five minutes and then used.**

Food service facilities and health care institutions such as day care centers or hospitals may consider the following alternative procedures to minimize water usage:

1. Commercially-packaged ice may be substituted on-site
2. Single-service items or disposable utensils may be substituted for reusable dishes and utensils
3. Pre-prepared foods from an approved source may be used in place of complex preparations on-site
4. Restrict menu choices or hours of operation

**After the "boil water" order is lifted or water service resumes**, these precautionary measures should be followed:

1. Flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment
2. Purge all water-using fixtures and appliances of standing water (and ice) such as ice machines, beverage makers, hot water heaters, etc.
3. Clean and sanitize all fixtures, sinks and equipment connected to water lines
4. Run one batch of ice in ice machine and discard

\* Since it is not always evident what type of contamination (if any) is being dealt with during a boil order or advisory, some of the practices suggested herein are preventive measures to ensure food safety.

**NOTE:** Water filtering or treatment units may not remove all of the contaminants that the Boil Water Advisory or Order may be targeting. If you have a water filtering or treatment system in place that you believe would be acceptable to use during a Boil Order or Advisory, system specifications must be submitted to the Perry County Health Department and approval given before use.

**A HEALTH DEPARTMENT REPRESENTATIVE DOES NOT NEED TO BE PRESENT IN THE ESTABLISHMENT FOR THESE GUIDELINES TO TAKE EFFECT. IT IS MANAGEMENT'S RESPONSIBILITY TO ENSURE THEY ARE OPERATING IN A SAFE MANNER, TO PROTECT THE PUBLIC'S HEALTH, AT ALL TIMES.**

IF YOU HAVE QUESTIONS OR CONCERNS PLEASE CONTACT PERRY COUNTY HEALTH DEPARTMENT AT **618-357-5371**.