WHAT TO DO WHEN A WATER-RELATED EMERGENCY OCCURS

A Guide for Food Facilities

Public drinking water suppliers are responsible to ensure the water they deliver to the public is safe to drink. When there is reason to suspect that water delivered to the public could be contaminated, the supplier is required to notify customers. This guide is designed to help food facilities protect their employees and customers during a water emergency.

BOIL WATER NOTICE (Biological Contamination)

A food facility which remains open must:

- 1. Turn off all food and beverage equipment which use tap water (e.g. soda machines, coffee makers, ice machines). Use only purchased bag ice.
- 2. Use disposable eating utensils, including plates, cups, forks, etc.
- 3. Prepare food (including washing fruits and veggies) using bottled water or water that has been boiled vigorously for 1 minute.
- 4. For hand washing by staff and guests, use bottled water or water that has been boiled.
- 5. Wash, rinse, and sanitize pots, pans, and other equipment with bottled water or with water that has been boiled.

Take care not to be burned by hot water - hot water scalds!

CHEMICAL CONTAMINATION OF WATER

STOP using the tap water for cooking, drinking, or hand washing until it has been declared safe. Boiling the tap water will not remove chemical contamination.

WATER SUPPLY INTERRUPTED/NO WATER AVAILABLE

Facility must **CLOSE** if it has no running water.

PREPARADNESS TIP!

Have a source of bottled water arranged in advance.

WHAT TO DO WHEN THE NOTICE IS LIFTED/SERVICE IS RESUMED

- 1. The water provider will notify you when the water is once again safe.
- 2. Flush all building taps (if cloudy, flush until clear).
- 3. Flush all water lines to appliances.
- 4. Follow manufacturer guidelines for how to disinfect equipment.

WHERE TO GO FOR MORE INFORMATION



Amador County Environmental Health
Department: (209) 223-6439
http://www.co.amador.ca.us/index.aspx?page=172