

# Boil Water Advisory Guidelines

Jefferson County Health Department

## Retail Food Establishment Requirements

The following requirements must be met in a retail food establishment to keep the public safe under boil water advisories:

### Boiling Method:

Boil water until it comes to a rolling boil at 212°F for at least 5 minutes.

By boiling the water at such high temperatures for an extended period of time it purifies the water.

### Boiled water **MUST** be used for the following:

- All beverages, such as coffee, tea, or fountain drink dispensers.
- All ingredients in any food products.
- Consumable ice.
- Handwashing Station.
- Washing and sanitizing of food contact surfaces.
- Washing produce.
- Sanitizing solution for wiping cloths.
- All water used in the 3 compartment sink.

### The following can NOT be used during boil water advisories:

- Carbonated fountain drink machines.
- Produce misters
- Beverage “gun” dispensers
- Machines that manufacture ice.
- Low-temperature/chemical sanitizing dishmachines.
- Self-serve bulk water dispensers

### Alternative measures to minimize water usage:

- Commercially packaged ice
- Single-serve items and/or disposable utensils
- Limited menu items

### Precautionary measures after boil water advisories have been lifted:

- Flush the buildings water lines and clean faucet screens.
- Flush and sanitize all water-using fixtures and appliances of standing water, such as ice machines, beverage dispensers, hot water heaters, direct water source machines, ect...
- Run ice machines through one cycle of ice production and discard the ice. Then clean and sanitize the bin.
- Clean and sanitize all fixtures, sinks, and equipment connected to water lines.

### Examples of equipment used to comply with boil water advisories:

- Turkey Fryers (boils water in about 30 minutes)
- Hot Plates
- Propane camping stoves
- Electric tea/coffee urn (Handwashing station, boil water first)
- Thermos with a spout

**\*\* All retail food establishments must contact the Jefferson County Health Department for an inspection before opening during boil water advisories.**