

WATER EMERGENCY GUIDELINES

During a water supply emergency, water may serve as a source of contamination for food, equipment, utensils, and hands. Unsafe water is also a vector in the transmission of disease.

****If there is a total loss of pressure (no water) or a chemical contamination to the water supply the establishment shall close immediately (contact your local health dept)***

IN THE EVENT OF A BOIL WATER ADVISORY THE ESTABLISHMENT SHALL ASSURE THAT SAFE OPERATIONAL PROCEDURES INCLUDING THE FOLLOWING ARE IN PLACE:

- **Shut off the following:** Ice machines, drinking fountains, produce misters, bottled water refill machines, fountain drink equipment, and running water dipper wells.
- **Discard:** Ice and beverages made with contaminated water.
- **Ice:** Use only packaged ice from commercially approved facilities outside the affected area. Leave the unit off until the water advisory is lifted.
- **Water:** Use only bottled water for drinking, cooking, food preparation, and washing produce.
- **Hand Washing:** Tap water may be used for hand washing if followed with hand sanitizer.
- **Food:** Only ready-to-eat food items and commercially prepared salads in deli areas. No cutting or grinding of meat. Fruits and vegetables shall be cleaned with bottled water or water that has been boiled for 3 minutes. Pre-washed ready to eat salad mixes may be used.
- **Drinks:** Use only canned or bottled drinks. Coffee and tea shall be made from bottled water.
- **Food service operations shall be limited to the following:** Cook and serve only, and minimal cutting and slicing. Water used as an ingredient shall be boiled for 3 minutes or used of bottled water only.
- **Employee information:** Post signs or copies of the water system's health advisory. Develop a plan to notify and educate employees about water emergency procedures.
- 3 compartment sinks/sanibuckets (with a chemical sanitizer) and dishwashers (with a chemical or hot water sanitizer) may still be used.
- After the advisory is lifted, normal operations may resume. Should the water sample test positive for bacteria - turn on ALL faucets and flush for at least 5 minutes (including water fountains). Spray units or misters which spray water on products to maintain freshness shall be shut down. Leave off until emergency has been lifted. Clean and sanitize per manufacture guidelines. Empty and sanitize ice bins and sanitize equipment with water line connections. Replace any in-line filters.

Northern Kentucky Health Department

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