



Boil Water Advisory Guidelines

Retail Food Service Establishment Requirements

****Please note that if you are unable to comply with these guidelines you must cease operations until the boil water advisory has been rescinded. ****

Boiling Method:

Boil water rapidly for 1-3 minutes. *Be sure to allow the water to cool before use.*

Commercially bottled or 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 such as commercially packaged ice.
- Commercial bottled water or tap water that has been boiled 1-3 minutes for hand washing. Be sure boiled water is cooled before use. Hand washing units must provide a temperature of at least 100°F. A temporary hand wash station should be implemented as a substitution for a hand wash sink. **SEE EXAMPLE ATTACHED**
- Washing and sanitizing food contact surfaces.
- Washing produce.
- Sanitizing solution for wiping cloths.
- All water used in the 3-compartment sink. Single-serve items and/or disposable utensils are best.

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

- Carbonated fountain drink machines.
- Beverage "gun" dispensers.
- Machines that produce ice.
- Mechanical dish washing machines.
- Self-serve bulk water dispensers

Precautionary measures after boil water advisories have been lifted:

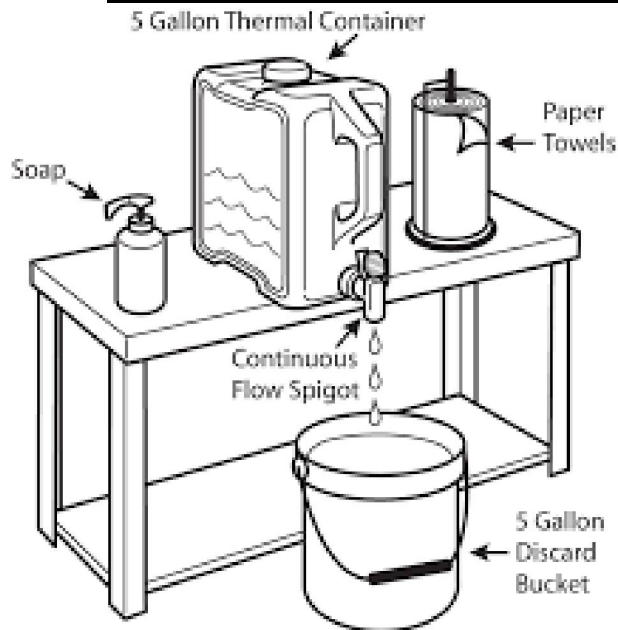
- Flush the buildings water lines and clean faucet screens.
- Flush and sanitize all water-using fixtures and appliances of standing water, such as ice machines, beverage dispensers, hot water heaters, direct water source machines, etc. Replace water filters.
- Run ice machines through one cycle of ice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

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.

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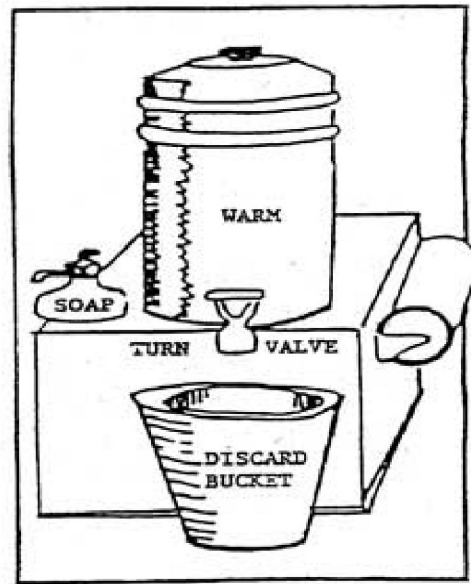
TEMPORARY (EMERGENCY) HANDWASHING SET-UPS

ONLY USE BOILED TAP WATER OR WARMED BOTTLED WATER



Water Dispenser & Catch Bucket

Catch Bucket



Tea or Coffee Urn &

How to setup a temporary handwash station

Setup:

- Closed five gallon container with hands free dispensing spigot
- Warm, potable water
- Soap
- Single-use paper towels
- Wastewater catch basin

Example of hand wash station



- * Spigot needs to stay open to allow a constant flow of water for two-hand washing
- * Container must hold enough water for duration of market day

5-Gallon Cooler with a Spigot & Catch Bucket