

# VERMILION COUNTY HEALTH DEPARTMENT

## **GUIDELINES FOR RETAIL FOOD STORES AND FOOD SERVICE ESTABLISHMENTS WHEN UNDER A BOIL ORDER**

**To continue operating under "boil water II orders or interrupted water service from municipal water supplies,** all retail food service establishments (restaurants) must secure and use potable water (water delivered to the consumer that can be safely used for drinking, cooking, and washing) from an approved source, e.g., from sanitized tank trucks or bottled potable water, for all water usage. This includes the following uses:

- 1) coffee, tea, other beverages made in the food establishment
- 2) direct feed coffee urns plumbed directly into the water system
- 3) post-mix soda or beverage machines
- 4) ice machines that manufacture ice on site
- 5) washing all dishes and cooking utensils
- 6) hand washing
- 7) washing all dishes and cooking utensils
- 8) all water used in 3-compartment sinks
- 9) all water for sanitizing solutions
- 10) water for mechanical dishwashers

Retail food establishments may consider the following alternative procedures to minimize water usage:

- 1) commercially-packaged ice may be substituted for ice made on-site
- 2) single-service items or disposable utensils may be substituted for reusable dishes and utensils
- 3) pre-prepared foods from approved sources may be used in place of complex preparations on-site
- 4) restrict menu choices or hours of operation
- 5) portable toilets may be made available for sanitary purposes

**After the "boil water" is lifted or water service resumes,** these precautionary measures must 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 such as ice machines, beverage makers, hot water heaters, etc.
- 3) clean and sanitize all fixtures, sinks and equipment connected to water lines