

VERMILION COUNTY HEALTH DEPARTMENT

GUIDELINES FOR FOOD SERVICE ESTABLISHMENTS DURING AN INTERRUPTION OF WATER SUPPLY

Water supply interruptions need to be examined on a case-by-case basis with particular attention given to public health implications in order to decide if the temporary source of water supply is safe and sufficient. When safe, sufficient and practical alternatives are not available, it will be necessary to cease food operations until water related code provisions are met.

- 1) To remain in operation, food service establishments must have access to a potable water supply. Water must be transported in a safe and sanitary manner in an approved food service grade container. Containers must be cleaned and sanitized between uses.
- 2) Enough potable water must be available for food preparation including coffee, vegetable washing, as well as hand washing facilities, three compartment sinks and wiping cloth sanitizing solutions.
- 3) Disconnect water fed soda fountain post mixing machines, ice making machines, coffee makers, etc. immediately to prevent contamination of these units.
- 4) Recommend the use of single service utensils to reduce the amount of water required.
- 5) Employee toilet rooms may use a non-potable water to flush the toilets or urinals. Customer toilet rooms may be closed. If customer toilet rooms are not closed, there must be enough water on hand to flush the toilet to maintain a sanitary condition.