

Fact Sheet

Emergency water supply guidelines for food service

**Restaurants – Food Stores – Schools
Institutions – Convenience Stores**

April 2014

DOH 331-182
(Revised)

These guidelines are for establishments that provide food service to the public. State regulation requires food service establishment (FSE) owners to ensure that their water supply is from an approved public drinking water system ([WAC 246-215-05100](#)). The state Department of Health regulates public water systems ([WAC 246-290](#)).

Procedures required during a boil water advisory

When a water system issues a boil water advisory, food service establishments must close unless the local health agency authorizes them stay open. If the local health agency does authorize an FSE to operate during a boil water advisory, it must follow the minimum requirements below until the health advisory is lifted. *The local health agency may impose additional requirements to protect against health hazards during the boil water advisory, such as modifying food preparation steps or prohibiting some menu items.*

Minimum Requirements

Shut off:

- Ice machines
- Drinking fountains
- Produce misters
- Bottled water refill machines
- Pop dispensers connected to water supply
- Running water dipper wells
- Coffee pots

Discard:

- Ice made with contaminated water
- Beverages made with contaminated water

Ice: Use packaged ice from an approved source

Use boiled or bottled water for:

- Drinking
- Cooking
- Food preparation
- Washing produce

Hand washing:

- Wash with antibacterial soap and water.
- Recommended: Use hand sanitizer after rinsing and drying.

Dishwashing options: Follow normal procedures.

- Mechanical dishwasher with high temperature or chemical sanitizer (verify correct operation).
- Three-compartment sink
 1. Wash in hot water with detergent.
 2. Rinse in warm water.
 3. Sanitize in cool-water chemical sanitizer solution (1 teaspoon bleach per 1 gallon water) or hot water (150 degrees) for one minute.
 4. Air dry.

Employee Information:

- Post signs or copies of the water system's health advisory.
- Develop a plan to notify and educate employees about emergency procedures.

When the health advisory is lifted, consult the owner's manual to find out how to sanitize appliances.

Follow these procedures until notified by the local health agency or the state Department of Health.

For people with disabilities, this document is available on request in other formats. To submit a request, please call 1-800-525-0127 (TDD/TTY call 711).



HELPING TO ENSURE SAFE AND RELIABLE DRINKING WATER