

What to do in the event of a water boil order:

A. Cease food service operations until the order is lifted, OR...

B. Use potable water from an alternate approved source and/or implement the following **TEMPORARY** emergency procedures:

1. Hand washing

- Use potable water from an alternate approved source.
- If only total coliform is present, the tap water and soap may be used to wash hands, followed by hand sanitizer (*fill a large container with water and add enough bleach to provide a 50-100ppm sanitizer solution & dip hands for 20 sec.*).
- No bare hand contact with ready-to-eat foods applies without exception!
- **If E. Coli/fecal coliform is found in the water, it may not be used for hand washing.**

2. Preparing foods requiring water

- **STOP PREPARING FOOD!**
- Discontinue sale of prepared foods.
- Discard foods on site prepared with water prior to the discovery of the contamination.
- Use prepared food from an alternate, approved source.
- Use potable water from an alternate, approved source.

3. Ice making

- Discard ice prepared with contaminated water.
- Discontinue preparation of ice.
- Purchase packaged potable ice.

4. Washing produce

- Discard any produce washed with water prior to the discovery of the contamination.
- Obtain and use pre-washed packaged produce.
- Use frozen/canned produce.
- Wash newly purchased produce with potable water from alternate approved source.

5. Thawing of frozen foods

- Thaw in the refrigerator or as part of the cooking process, DO NOT use running water.

6. Cleaning and sanitizing of utensils

- Use only single-service utensils.
- Use approved sanitizers in adequate concentration in final step to destroy bacterial contamination. When using a heat sanitizing dish washing machine, a sanitizer dip shall be performed as an added, final safety measure.
- Use waterless cleaning or non-potable water for floors, garbage cans, etc.

- Items washed prior to the discovery of the contamination shall be re-washed, rinsed, and sanitized.

7. After boil order is lifted:

- Flush the building water lines, clean faucet screens, waterline strainers on mechanical dishwashing machines.
- Purge all water using fixtures and appliances including ice machines, beverage machines hot water heaters, and then wash, rinse, and sanitize those fixtures
- Make sure all foods prepared with potentially contaminated water, such as ice, beverages, soups, gravies, sauces, fresh produce have been thrown away.

Consider developing contingency plans to deal with water emergencies, to include an inventory of all food equipment connected to the water distribution system.

With health department approval, water may be purified by bringing water to a rolling boil for two minutes.

What to do in the event of a power outage:

1. Before the outage occurs:

- Keep flashlights or other battery operated lights on hand for light.
- Teach staff what to do!

2. Once the power is out:

- Immediately notify the power company.
- Turn off any equipment in operation at time of power outage (slicer, fryer, etc).
- **Cease food service operations until power is restored** (the loss of mechanical refrigeration can adversely affect the quality and safety of food)

3. Use these tips to keep foods cold and safe to serve:

- Open cooler and freezer doors only to take out food and move it to a cooler with a drain and filled with potable ice, or to add dry ice. **USE CAUTION WITH DRY ICE.** Do not enter coolers, or put your head into coolers, without proper ventilation if they are being kept cold with dry ice.
- **KEEP THE COOLER DOORS CLOSED.** Ambient air temperature needs stay at or below 41° F to maintain a safe product temperature. Do not open the cooler to check temperatures until the power has been restored.
- Quickly relocate product in smaller prep coolers to the walk-in cooler or freezer.
- Freezers need to maintain product frozen. If a frozen, potentially hazardous food is thawed and still at or below 41 °F, the food may be used immediately upon the power being restored.
- Consider the purchase of an emergency generator.
- Rent a refrigerated truck.

4. Potentially hazardous foods remaining in the danger zone (41 °F to 135 °F) longer than a total of two hours may be a risk and must be discarded. When in doubt, throw it out!