

## **Minimum Standards for Operation of a Retail Food Establishment While Under a Boil Advisory**

### **General Guidelines**

- The owner or operator must request an inspection from Louisiana Department of Health and Hospitals Office of Public Health at contacts <http://www.dhh.louisiana.gov/offices/?ID=223> , two days before reopening for business.
- Applicable provisions of the Louisiana Sanitary Code must be followed as usual. Louisiana Sanitary Code can be located at: <http://www.state.la.us/osr/lac/51v01/51v01.pdf>
- Food service menu is limited by the amount of potable water available.

The following requirements must be met before approval to re-open will be granted:

### **Potable Water**

*Potable Water – For these purposes the definition shall be as follows:*

- *Water that is obtained from a watering point approved by the State Health Officer or*
- *Water that has been subjected to treatment approved by the State Health Officer or*
- *Bottled water obtained from an approved source or*
- *Water that has been subjected to a rolling boil for a minimum two minutes.*

### **New Orleans Area:**

- In as much as the water from the New Orleans East Bank water treatment facility is not potable an alternate source of potable water must be brought in (tanker truck, bottled water, etc.) for food preparation, cooking, washing/rinsing/sanitizing of utensils and food contact surfaces, as well as for hand washing.
  - The source of the potable water must be identified.
  - An approved tanker will be issued a dated DHH LAB 8 form for each tanker of water. A new form is issued for each refill of water. A copy of the DHH LAB 8 form is to be provided to the purchaser of the water. **If there is no DHH LAB 8 form available, the tanker is not approved.**
  - Single service utensils (paper/plastic plates, forks, spoons, knives) must be used.
  - A gravity-fed, potable water supply, soap and paper towels must be provided for hand washing in the food preparation area and toilet rooms.

- For **employees only**, the two bucket dip method may be used for hand washing. The first bucket is to be filled with potable water with a concentration of either chlorine solution at 50ppm or quaternary ammonia solution at 200ppm water and the second bucket is to have clear, potable water for rinsing of hands.
- A small food establishment with 3 employees uses about 500 gallons of water a day. A major clean-up effort could use twice as much water.
- **If non-potable water is used to flush toilets, the Louisiana Department of Health and Hospitals Office of Public Health “Unsafe to Use Water” sign must be posted by faucets that provide non-potable water.**

### **Ice/ Ice Machines**

- Ice must be obtained from an approved commercial source
- Ice machines must be disabled
- Do not use fountain drink dispensers that use water as a component of the drink mix.
- When the boil advisory has been lifted, ice machines and dispensers are to be cleaned and sanitized before using

### **Maintaining Food Temperatures**

- The facility must have the capability to achieve the appropriate cooking temperature for raw animal foods and to consistently maintain potentially hazardous foods at both hot ( $\geq 135^{\circ}\text{F}$ ) and cold ( $\leq 41^{\circ}\text{F}$ ) temperatures.
- All equipment used for food preparation (e.g., cooking, cooling, reheating )must be functioning and properly calibrated prior to use.

### **Structural Integrity of Facility**

- Ensure the interior and exterior of the facility are structurally sound and that there are no opportunities for water/moisture or pests to enter the facility.

### **Pest Control**

- Rodent, fly, and pests control must be maintained.

### **Decontamination of Environment/Equipment/Utensils**

- **Non-potable water must be boiled prior to adding a chemical sanitizer to the water.**

- All surfaces affected by flood waters must be cleaned, repaired and disinfected. Included are:
  - Non-food contact surfaces (e.g., floors, walls, ceilings)
  - Food contact surfaces (e.g., equipment, utensils, etc.)
  - Potable water must be used to wash and sanitize food contact surfaces.
- A 3-compartment sink with potable water must be utilized to wash, rinse, and sanitize equipment and utensils.
  - Chlorine bleach or other approved sanitizers must be provided for sanitizing food contact surfaces and equipment.
  - An approved test kit must be used to ensure appropriate sanitizer strength.

### **Product Inventory/Evaluation**

- Perishable foods that were in the refrigerator or freezer and have begun to spoil due to the lack of power must be destroyed.
- Products in containers with screw-caps, snap-lids, crimped-caps (soda pop bottles) twist caps, flip-top, snap-open, and similar type closures that have been submerged in floodwaters cannot be reconditioned and must be destroyed.
- All products subjected to flood waters must be destroyed. (i.e. consumable food products, wooden cutting boards, plastic utensils, baby bottle nipples and pacifiers).

### **Employees**

- There must be an adequate number of trained employees to staff each area of the operation during normal working hours.
- Potable water, soap and individual paper towels must be used for hand washing.
- Use of alcohol hand gels is permitted. Hand sanitizers or gels are not a substitute for hand washing.
- Employees must not touch foods with their bare hands, but instead must use tongs, deli paper, or single-use disposable gloves. Proper glove use must be followed.

### **Waste disposal**

- Retail Food establishments and restaurants must dispose of any spoiled or decomposed food before they reopen.
- If no municipal trash and garbage pick-up is available, arrangements for private removal of trash and garbage must be made to prevent accumulation and harborage for pests.