



GUIDELINES FOR FOOD SERVICE FACILITIES OPERATING UNDER A BOIL ADVISORY

FOOD PREPARATION AND SERVICE

- All food should be rinsed, washed and/or thawed in a potable water source.
- Water used for drinking must be bottled water from an approved source.
- Drink Dispensers, Coffee Pots and Tea Machines that are connected to the water supply must not be used.
- Ice cannot be produced in the facility and therefore must be purchased from an approved source and packaged properly.

HANDWASHING

- Boiled or Bottled water must be used for handwashing.
- Temporary lavatory facilities may be set up for this purpose (example: A five gallon bucket filled with boiled or bottled water and an attached spigot which drains off to 6 gallon or greater bucket for retention). Retention buckets must be emptied as often as necessary to avoid spillage).
- Soap and individual paper towels must be used for handwashing.
- Sanitary wipes should be used following the washing of hands (*Note: Sanitary wipes or liquids cannot be used in the place of handwashing).
- Gloves must be worn during food preparation. No Bare Hand Contact is permitted with any ready to eat food.
- Proper Glove use practices must be followed.

WARE WASHING

- The need for ware washing must be minimized by the use of single use disposable items whenever possible.
- When ware washing is performed the use of **bottled** or **boiled** water is required.
- The use of dishwashers with a non potable water supply is prohibited.

CLEANING EQUIPMENT

- Boiled or Bottled water must be used to clean all food and non food contact surfaces.
- When required food contact surfaces cleaned with bottled or boiled water should also provide proper concentrations of sanitizer (example: Food preparation counters and immovable cutting board).