

## Fact Sheet

# Water Safety

## Boil Water Alert (Guidance for Food Service Establishments)



### Boil Water Alert

Temporary water disruption usually requires consumers to boil water before use. A boil alert may be issued for any of the following reasons:

- § Bacterial/microbial tests indicating the presence of contaminants into the water supply.
- § Following the occurrence of an outbreak of illness within the community that has been linked to the consumption of water or products that may have been contaminated by the water.
- § Information received from water supply source operators which may include a loss in pressure, damage, or break in water supply source lines, or decrease in disinfectant levels within the water supply, or other known event.

*The extent of restriction on water use depends on the situation or event.*

### Simple procedures for boiling water

1. Draw water from tap into a clean, heat resistant container.
2. Place container on a safe heat source.
3. Heat water until it is brought to a rapid rolling boil.
4. Continue a rolling boil for a minimum of five minutes.
5. After five minutes cool water by pouring it in another clean and/or sanitary container and store in the refrigerator. *(The second container will help expedite the cool-down process)*



### Hand washing

Utilize hand washing sinks with hot water and soap as usual.

### Warewashing

Use one of the following:

- § A three-compartment sink for washing, rinsing, and sanitizing. The third sink will contain a sanitizer with the proper level of sanitizer. (50-100 ppm chlorine, 200 ppm quaternary ammonia)
- § An approved high temperature dish machine
- § A chemical sanitizer dishwasher, if available, with the proper sanitizer level listed above
- § Single service utensils and dishware. Provide an adequate number of back-up utensils (properly sanitized) for dispensing.

### Bottled Water

Bottled water must be used for the following:

- § Customer- Serving water to the customer

- § **Food Preparation-** Preparing vegetables and other food preparation utilizing water
- § **Ice-** Use only bagged ice (unaffected source). Discard existing ice. Turn off the ice machine until the water supply approval is given.
- § **Beverages-** Do not use a water-supplied beverage dispenser unit. Provide individual can or bottled beverages.

**Note:** If the establishment has no water supply or cannot meet the above requirements, the establishment shall voluntarily close.

**Contact SCCHD Division of Environmental Health (810) 987-5306 for further guidance.**



***For more sources of information on this topic visit:***

ST. CLAIR COUNTY HEALTH DEPARTMENT [www.scchealth.co](http://www.scchealth.co)

MICHIGAN DEPARTMENT OF HEALTH AND HUMAN SERVICES [www.michigan.gov/mdhhs](http://www.michigan.gov/mdhhs)

MICHIGAN DEPARTMENT OF ENVIRONMENTAL QUALITY (DEQ) [www.michigan.gov/deq](http://www.michigan.gov/deq)

MICHIGAN DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT (MDARD) [www.michigan.gov/mdard](http://www.michigan.gov/mdard)