



Guidelines for Retail Food Service Establishments During

BOIL WATER ORDERS AND ADVISORIES

(Please post in food-service area and inform all employees of these guidelines.)

According to Fort Wayne City Utilities, a **Boil Water Advisory** is issued when some type of event has created the potential for contamination to enter the water supply and on direct sample evidence of contamination is present. A **Boil Water Order** is issued when there is direct sample evidence that the system is contaminated.

During a **Boil Water Advisory** or **Order**, all water to be used for cooking or drinking must be brought to a *rolling boil for at least five minutes* prior to use.

Boiled or bottled water must be provided for the following points of use:

- **All water used as an ingredient in any food products.** (i.e.; salads, desserts, puddings, dressings, drinks, condiments, sauces, etc.)
- **All water used to wash or rinse food products.**
- **All water used for drinking.** As a safeguard, it is best to buy bottled water to dispense for drinking. (If you are going to use boiled water for drinking, the taste may be improved by transferring the boiled water from container to container to aerate it.)
- **All water added to drinks/tea/coffee/soda/juice.** Once again, it is best to buy prepackaged product for dispensing.
- **All water used to make consumable ice or ice products.** If you cannot boil the water used for making ice, it is best to buy bagged ice from an approved source/supplier.
- **All water used for handwashing.** A boiled or bottled product should be used.*

The following **equipment** is plumbed directly into the municipal water supply, therefore; they **should not be used** during a **Boil Order** or **Advisory**:

- Carbonated fountain drink machines
- Beverage “gun” dispensers at bars
- Ice machines
- Ice cream dipper wells
- Produce misters in grocery stores and markets
- Low-temperature/Chemical-sanitizing dishmachines
- Self-serve bulk water dispensers

Acceptable Equipment / Alternatives to use:

- Hot water sanitizing dishmachines can be used once checked to ensure 180° F minimum final rinse temperature.
- Direct plumbed coffee makers once checked to ensure brewing temperatures of 180° F or above.
- Instead of using low-temperature/chemical sanitizing dishmachines, use 3-bay sink method and a chemical sanitizer.* (Single-use, disposable dishware and utensils may also be utilized.)

* Since it is not always evident what type of contamination (if any) is being dealt with during a boil order or advisory, some of the practices suggested herein are preventive measures to ensure food safety.

Notes:

Water filtering or treatment units may not remove all of the contaminants that the **Boil Water Advisory** or **Order** may be targeting. If you have a water filtering or treatment system in place that you believe would be acceptable to use during a **Boil Order** or **Advisory**, system specifications must be submitted to the Fort Wayne-Allen County Department of Health and approval given before use.

A HEALTH DEPARTMENT REPRESENTATIVE DOES NOT NEED TO BE PRESENT IN THE ESTABLISHMENT FOR THESE GUIDELINES TO TAKE EFFECT. IT IS MANAGEMENT'S RESPONSIBILITY TO ENSURE THEY ARE OPERATING IN A SAFE MANNER, TO PROTECT THE PUBLIC'S HEALTH, AT ALL TIMES.

Monitor news reports to determine the status of the water supply and for when the order or advisory is lifted. Once the **Boil Advisory** or **Order** has been rescinded:

- Flush systems
- Clean and sanitize equipment exposed to water
- Run one batch of ice in ice machine and discard
- Follow the manufacturer's instructions for dispensing equipment.

If, during a Boil Water Advisory or Order, you have further questions, you may call the Water Utility involved: Fort Wayne City Utilities at 427-1234 or AquaIndiana at 489-1502 or call the Fort Wayne-Allen County Department of Health during regular business hours (8:00 am – 4:30 pm) at 449-7561. After hours, if there is an emergency, please call the Allen County Dispatcher at 449-7661 and ask them to page a representative from our Department.