

## CONTAMINATED WATER SUPPLY/WATER INTERRUPTION GUIDANCE DOCUMENT

### DO NOT DRINK/DO NOT USE/WATER LOSS (Table B) LASTING LESS THAN 2 HOURS

If it has been determined that the water is not fit for consumption or use, or there is NO water, then the food service establishment MUST have access to potable water from an approved source. (*Approved water source includes: commercially bottled water, water hauled from an approved public water supply in a covered sanitized container; or approved drinking water from a hauler truck.*)

**Table B**

<b>Activity</b>	<b>Do Not Drink/Do Not Use</b>
Cooking	Potable water only
Cleaning food contact surfaces	Potable water only
Dishwashing	3-compartment sink with potable water only
Handwashing	Potable water only
Ice making	Turn off machine until potable water is available; use commercially manufactured ice
Pre-mix soda machines (in bulk, packaged in kegs or bag-in-box and ready to use)	Acceptable to use
Post-mix soda machines (boxes of syrup and CO <sub>2</sub> , using the facility water source)	Turn off until potable water is available
Coffee/tea machines	Potable water only
Toilet facilities	Portable toilets with adequate, potable water for handwashing accessible to employees during ALL hours of operation, is acceptable to use

- ❖ It is recommended to use disposable dishes and flatware, and individually wrapped pre-packaged foods with a very limited menu.
- ❖ If the cleanliness of the physical facilities becomes jeopardized by the fact that no water is available for cleaning – operations will need to be discontinued. It is not recommended to use chemically contaminated water for cleaning due to the potential of mixing unknown chemicals.

#### **OPERATIONS MUST DISCONTINUE IF:**

- **TOILET AND HANDWASHING FACILITIES ARE NOT AVAILABLE**
- **ALTERNATIVES LISTED ABOVE CANNOT BE USED**

# CONTAMINATED WATER SUPPLY/WATER INTERRUPTION GUIDANCE DOCUMENT

## BIOLOGICALLY CONTAMINATED WATER SUPPLY (Table A) LASTING LESS THAN 2 HOURS

If there is a biologically contaminated water event, boiled water or potable water from another approved source can be used. (*Approved water source includes: commercially bottled water, water hauled from an approved public water supply in a covered sanitized container; or approved drinking water from a hauler truck.*) Water should come to a rolling boil for at least one minute prior to use. (Although bleach or other chemical disinfectants are typically allowed for disinfecting small quantities in residential settings for *drinking water*, it may **not** be allowed as an option for food service facilities, because of the lack of onsite equipment for testing chemical residuals.)

**Table A**

<b>Activity</b>	<b>Biological Water Contamination</b>
*Cooking	Boiled or potable water only
*Cleaning food contact surfaces	Boiled or potable water only
*Dishwashing	3-compartment sink with boiled or potable water only
*Handwashing	Boiled or potable water only
Ice making	Turn off machine until potable water is available; use commercially manufactured ice
Pre-mix soda machines (in bulk, packaged in kegs or bag-in-box and ready to use)	Acceptable to use
Post-mix soda machines (boxes of syrup and CO <sub>2</sub> , using the facility water source)	Turn off until potable water is available
Coffee/tea machines	If water is boiled as part of the brewing process, acceptable to use

- ❖ It is recommended to use disposable dishes and flatware
- ❖ Biologically contaminated water *can* be used for flushing toilets and cleaning floors, walls and ceilings

### OPERATIONS MUST DISCONTINUE IF ALTERNATIVES LISTED ABOVE CANNOT BE USED

\*Using biologically contaminated water to wash hands, dishes and food contact surfaces or for cooking with a sanitizing step/cook step at the end is not always effective against parasites and viruses that may be present in the water.