

POST-BOIL ORDER INSTRUCTIONS FOR FOOD ESTABLISHMENTS

June 22, 2010

What should be done when food establishments have been informed that the water supply is safe again?

The person-in-charge must ensure the following has been completed:

1. Flush pipes/faucets:
 - Cold Water Faucets: Run all cold water faucets for at least 5 minutes.
 - Hot Water Faucets: To clear hot water pipes and water heater of untreated water, turn on all hot water faucets and flush for a minimum of 15 minutes for a typical household 40-gallon hot water tank and 30 minutes for an 80-gallon hot water tank or larger. Never use water from the “hot” faucet for drinking, cooking, or other internal-consumption purposes. After this flushing, hot water is then safe to use for washing hands, and for hand- washing of dishes, pots and pans, etc.
2. Equipment with waterline connections such as post-mix beverage machines, spraymisters, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer’s instructions.
3. Run water softeners through a regeneration cycle, if relevant.
4. Drain reservoirs in tall buildings.
5. Flush drinking fountains: run continuously for 5 minutes.
6. Ice machine sanitation:
 - Flush the water line to the machine inlet
 - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - Open the valve, run 5 gallons of water through the valve and dispose of the water.
 - Close the valve.
 - Reconnect the water line to the machine inlet.
 - Open the valve.
 - Flush the water lines in the machine.
 - Turn on the machine.
 - Make ice for 1 hour and dispose of the first batch of ice.
 - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer’s instructions.
7. Some types of water treatment devices may need to be disinfected and flushed to remove any contaminated water. Some types of water treatment devices may need to be disinfected or replaced before being used, if in doubt, discard used filter and replace with new filter. Check with the manufacturer for details.

The information for the post Boil-Order instructions are provided by The Commonwealth of Massachusetts Executive Office of Health and Human Services Department of Public Health.

Any Questions call the Health Department at 508-495-7485