



Food Safety Emergency: Lifting a Boil Water Order/Advisory

Introduction

A Boil Water Order/Advisory is issued when local or state agencies have concerns about potential water contamination. After an advisory is lifted, it is important to take necessary steps to prepare Restaurant for normal operations.



Important

Visit @CFA Facilities page to learn water filtration requirements after a Boil Water Order/Advisory is lifted. All water filters supplying beverage or ice equipment must be replaced prior to dispensing equipment being restarted.



Food Safety

Prepare Restaurant for normal operations after Boil Water Order/Advisory is lifted.

1. Clean and sanitize interior of ice machines, bins, ice buckets and scoops.
2. Collect ice for 10 minutes before putting back in service.
3. Flush and clean Coca-Cola dispensing equipment according to manufacturer's guidelines.

Equipment Requirements After Boil Water Order/Advisory

Ice Machines and Ice Bins

1. Destroy all ice made before or during Boil Water Order/Advisory

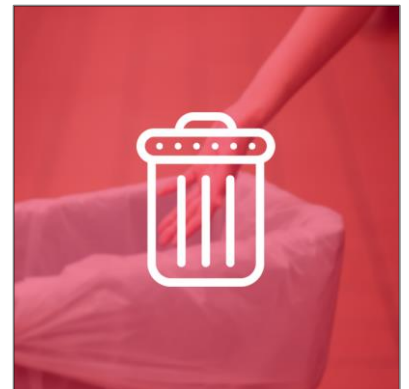




2. Clean and sanitize ice machine and front counter ice bins.

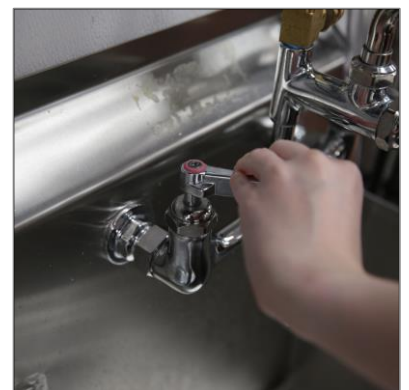


3. Collect ice for 10 minutes, then discard it.



Waterline Connections

1. Flush all water and beverage dispensing lines before use. This includes lines for ice machines, post-mix beverage machines, spray misters, coffee, tea makers, and other equipment that has connections.
2. Flush incoming water line:
 - Open cold-water side of hand sink for a minimum of **30 minutes**.
 - Open all other cold-water faucets in building for a minimum of **5 minutes**.





Sinks

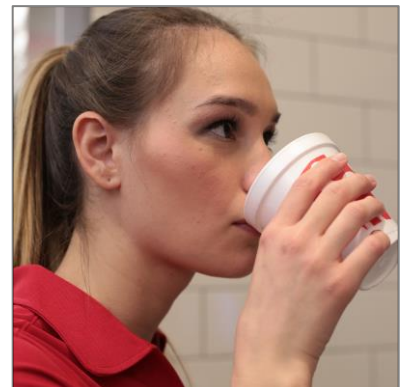
Clean and sanitize all fixtures and sinks (multi-compartment, handwashing, produce, and restrooms).

Fountain Dispensers

1. Sanitize ice bin.
2. Run beverage valve on each dispenser twice for at least 2 minutes. For Coca-Cola Freestyle, run a carbonated and non-carbonated beverage for 2 minutes.



3. Taste all drinks. If any valve has an off taste, flush valve for another minute and then check again for satisfactory taste. If taste remains unsatisfactory, place service call.





Coffee Makers and Tea Brewers

Brew at least **10 pots** of hot water per unit.

