



JOHNSTON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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Boil Water Advisory or System Pressure Advisory, or a Boil Water Notification due to the Presence of Total Coliform for Food Service Establishments

Boil Water Advisories and Boil Water Notification due to a presence of Total Coliform are issued after a water line main break, loss of pressure in the system, or when there has been a disruption in the water system. Periods of low or no pressure increase the potential for the introduction of bacteria in the water system. When there is a loss of pressure, water samples are collected once pressure is returned. If the sample results indicate that there is a presence of Total Coliform then this indicates that the water supply has been contaminated. As a precaution, boiling the water will kill any bacteria that is potentially present. Boil all water for a minimum of 1-3 minutes before using. **The establishment may stay in operation but should take the following precautions:**

-Ice and soda machines:

Turn off the ice and soda machine and Discard all ice in the ice bin that could have been made from water during the water incident. Use bagged ice from an approved source.

-Beverages:

Use bottled drinks and bottled water for beverages. If the water is used to make a beverage such as tea or coffee, it must first be boiled before using. Do not consume the water under a boil water advisory without first boiling it!

-Cooking:

Boil water before using it to cook with, or use bottled water. Use bottled water or boil water and cool before using it to rinse or wash fruits and vegetables in. Pre-washed packaged produce can also be used without washing.

-Handwashing:

Hands must still be washed. Wash using bottled water or water that has been boiled. Hand sanitizer can be used in addition to hand washing but never in replacement of it. Avoid any barehand contact with any foods during the advisory. Use a gloved hand or utensil to handle all foods with.

-Dishwashing:

Dish machines that use hot water as the sanitizer can continue to be used to wash and sanitize all food contact items. It is recommended to use single service items if there is a prolonged system pressure advisory. If your facility does not have a heat sanitizing dish machine and uses only chemical, then only single service items should be used.

Once the Boil Water Advisory or Notification have been lifted:

-Flush the water lines:

Turn on all faucets in the establishment to remove the water from the lines in order to flush them.

-Dispose ice and beverage:

Check to be sure all ice and beverages that were made with the potentially affected water are discarded.

-Clean and sanitize:

Clean and sanitizer any food contact item that could have had contact with the potentially contaminated water, such as ice bins, coffee or tea urns. Etc.