

## Unsafe Water Supply Check List for Food Establishments

The Department of Environmental Quality (DEQ) is the regulatory authority for the public water supply. When a boil order or boil advisory is issued by the DEQ or the local Public Water Authority (PWA) the DEQ has recognized the water is no longer safe. Food establishments have the responsibility to comply with Oklahoma Administrative Code 310:257 and utilize a potable water source during these times of water crisis. Below is a checklist to assist the establishment in ensuring operations cease or are using potable water to continue.

### To OPERATE DURING an unsafe water event

**SHUT OFF THE WATER SUPPLY** to all equipment plumbed directly to the public water supply:

- |   |   |
|---|---|
| <input type="checkbox"/> Soda Fountain Machines                             | <input type="checkbox"/> Juice Machines   |
| <input type="checkbox"/> Water Fountains                                    | <input type="checkbox"/> Produce Mistlers |
| <input type="checkbox"/> Coffee / Tea / Hot Chocolate / Cappuccino Machines | <input type="checkbox"/> Dish Washers     |
| <input type="checkbox"/> Ice Makers   | <input type="checkbox"/> Potato Peelers   |
|   | <input type="checkbox"/> Dipper Wells     |

**SET-UP HANDWASHING STATIONS** with approved water in restrooms, all food prep areas and ware washing areas.

Each must have:

- 100°F water
- Hands-free spigot
- Soap
- Paper towels
- Catch basin for wastewater



Use only **PRODUCE** that:

- Was washed PRIOR to the boil order
- Is pre-washed, commercially packaged produce
- Is frozen or canned produce not requiring washing / water
- Is washed in an approved, alternative water supply which may include
  - Water boiled for 1 minute
  - Commercially bottled water

For different types of **FOOD PREPARATION**:

- Use commercially cooked, pre-packaged foods that only require heating
- For preparation that requires UN-BOILED water,
  - Use only food that was prepared prior to the boil order
  - Obtain prepared foods from alternate sources
  - Discontinue sale of prepared foods requiring un-boiled water
  - Obtain water from an approved, alternative water supply
- For preparation and cooking requiring water, which includes the reconstitution of liquid concentrates and dried foods, the water and food mixture must be brought to a rolling boil for at least one (1) minute

- Post “Do Not Drink” signs at **DRINKING FOUNTAINS** and/or shut-off the water source
- For **BEVERAGES / WATER:**
  - Substitute with bottled or canned beverages (water, soda, tea, coffee)
  - Do **NOT** use post-mix fountain dispensed drinks
  - Lodging facilities** should provide bottled water to guests for brushing teeth
- For **ICE:**
  - Discard any ice previously produced affected by the boil order
  - Use only ice obtained from alternative, approved sources **NOT** affected by the boil order
  - Serve drinks without ice
- Grocery stores** with **MISTERS** shall shut off the water supply
- For **WAREWASHING** or use of **TABLEWARE** and **KITCHENWARE:**
  - Use only single service tableware and kitchenware (disposable, plastic, paper, one-time use)
  - Discontinue use of automatic dishwashers
  - If ware-washing in a 3 bay sink, use an approved, alternative water supply for wash/rinse/sanitize
- For **CLEANING** non-food contact surfaces and floors:
  - Use waterless cleaning
  - Use non-potable water

**RESUMING NORMAL OPERATIONS** after a Mandatory Boil Order is lifted

Once the order is lifted, the establishment must perform the following to ensure all approved water sources are clean and ready for operation.

- For **ALL PIPES & FAUCENTS:**
  - Turn the water on and let it run for at least **5 minutes** to flush all pipes and faucets; this includes:
    - Beverage machines
    - Drinking fountains
    - Faucets on handwashing and warewashing sinks
  - All equipment with direct connections to water lines, including produce misters, must be flushed, cleaned **and sanitized** according to the manufacturer’s instructions
  - Run **water softeners** through a regeneration cycle:
    - Change out all filters
- Specific to **ICE MACHINES**, flush the water line to the machine inlet:
  - Close the shut off valve in the water line behind the machine and disconnect the water line from the machine inlet
  - Open the valve to run water through for 10-15 minutes, dispose of the water
  - Close the shutoff valve, reconnect the waterline to the ice machine inlet, open the valve and flush the water lines in the machine
  - Turn on the ice machine and **throw away** the first three (3) batches of ice
  - Clean and sanitize all part of the surfaces that come in contact with water and ice following the manufacturer’s instructions
- NOTIFY** and **OBTAIN APPROVAL** to resume operations (OAC 310:257-15-32) from the county health department making sure to note the time and date the boil order or advisory was lifted