

**REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS SERVICED
BY A WATER SUPPLY THAT IS UNDER A BOIL ORDER**

BOIL MEANS TO HEAT THE WATER TO A ROLLING BOIL AND MAINTAIN THE ROLLING BOIL FOR A MINIMUM OF 5 MINUTES.

1. Boil all water to be used in food preparation. This includes but is not limited to:
 - Water for coffee, tea, other beverages or water added to any food.
 - Water for washing produce or water used to thaw frozen food.
 - Water to be used for employee's hand washing.
 - Water to be used for all washing of dishes and cooking utensils.
 - Water to be used in the three-compartment sink.
 - Water to be used to make sanitizing solutions.
2. Mechanical dishwasher (chemical or heat type) may NOT be used while boil order is in effect.
3. Disconnect all direct water- line- fed soda fountain post mix machine, ice making machines, direct water line fed coffee makers or beverage vending machines.

Only use ice made from potable water (bagged ice or ice made from boiled water).

INSTRCTIONS FOR AFTER BOIL ORDER HAS BEEN LIFTED

1. Clean and sanitize all fixtures and all water-line-fed equipment
 - A. Juicers
 - B. Cocoa units
 - C. Soda fountains
 - D. Ice maker and bins
 - E. Coffee Machines
2. Clean and sanitize three- compartment sinks, produce sinks and hand washing lavatories.
3. Drain hot water tanks to remove sediments.
4. Flush all taps, water fountains and coolers for at least five minutes.
5. Remove and clean faucet aeration screens.
6. Flood and flush water reservoirs and tanks of coffee makers and ice tea tanks etc.