VERMONT
DEPARTMENT OF HEALTH

Guidance for Food and Lodging Establishments during a Boil Water Order or Advisory

Sept. 9, 2011

A Boil Water Order or Advisory is a result of a public water system's disinfection system failure or when the water supply tests positive for coliform or *E. coli* bacteria. To protect public health, your establishment must boil its water until further notice. The establishment must discontinue operation if safety cannot be maintained. During this boil water period you are required to follow the precautionary procedures outlined below:

Drinking Water

All water used for drinking shall be vigorously boiled for 1 minute. After boiling, it may be stored in the refrigerator for up to 48 hours. Alternatively, you may use bottled water from an approved source.

Stop serving beverages made with water – including post-mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

If you serve soft drinks utilizing POST MIX (containers of soft drink syrup), the product is mixed with your tap water. These drinks may not be served during a boil water period. Alternatively, you may use bottled or canned drinks.

Handwashing

Hands must be washed in boiled or bottled water.
Do not allow bare hand contact with ready-to-eat food.

Preparing Food Products that Require Water

Prepare ready-to-eat food using commercially bottled or boiled water.
Discard any ready-to-eat food prepared with water before the discovery of the contamination.
Food contact surfaces must be washed and sanitized with boiled or bottled water.

Questions?
Contact the Health Department's Food and Lodging program at 800-439-8550 (VT only) or 802-863-7221, M-F 7:45 am - 4:30 pm, or e-mail FoodLodgingVT@ahs.state.vt.us

Washing Produce

Wash fresh produce with boiled, commercially bottled water, or safe potable water.
Use pre-washed packaged produce or frozen/canned fruits and vegetables.

Ice Making

Discard existing ice.
Discontinue making ice.
Use commercially manufactured ice.

Cleaning and Sanitizing Utensils and Tableware

Use single service utensils, cups and tableware
Wash, rinse and sanitize all cooking dishes and utensils in boiled or bottled water.

Spray Misting Units

Stop using misters for spraying produce, seafood, meat cases, etc.

After the Boil Water Order is officially lifted:

1. Drain water storage tanks in tall buildings.

2. Flush pipes/faucets by running cold water faucets for at least 5 minutes. Or, follow instructions given by your water provider.

3. Flush equipment with waterline connections for at least 5 minutes. This includes drinking fountains, post-mix beverage machines, spray misters, coffee or tea urns, glass washers, dishwashers, and other equipment with water connections. Clean and sanitize equipment in accordance with manufacturer's instructions.

4. Ice Machine Sanitation:
    - Flush the water line to the machine inlet for 5 minutes.
    - 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 ice.
    - Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.