



Whitman County Environmental Health Department

1205 SE Pro Mall Blvd. Ste 203

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Phone: (509) 332-6752 Fax: (509) 334-4517

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www.WhitmanCounty.org/EnvironmentalHealth

RESUMING OPERATIONS AFTER A BOIL WATER ADVISORY

Do not resume any food service operations until the water district and Whitman County Department of Environmental Health have determined the water meets safe drinking water standards. The Department of Environmental Health may impose additional requirements on specific operations to protect against health hazards following the boil water advisory, such as modifying food preparation steps or prohibiting some menu items.

Resuming operations after a Boil Water Advisory is lifted by the water district

Food establishments and public facilities should perform the following activities. These tasks should ONLY be completed after the boil water advisory is lifted by the city water department.

- All water lines need to be flushed: drain the water from every faucet (including water fountains) in your establishment for five minutes.
- After water lines have been flushed:
 1. Produce (fruits, vegetables and herbs) that have been recently washed should be re-washed thoroughly under running water.
 2. Food contact surfaces (cutting boards, food prep sinks, etc.) and three compartment sinks should be washed, rinsed and sanitized
 3. Utensils, cups and plates that have been recently washed should be re-washed, rinsed and sanitized.
- Once ice makers are emptied and water lines are drained; wash, rinse and sanitize the ice maker. It is recommended discarding the first batch or two of ice.
- Dispensers of carbonated drinks, or other drinks where tap water is directly mixed, should be drained. Once drained, the lines should be washed, rinsed and sanitized before use. You may have to work with your carbonated drink service provider.
- Dishwashers should be run empty for at least two cycles. Ensure that you have adequate supply of sanitizer. Dishwashers must sanitize with 50-100 ppm chlorine or with hot water above 180 degrees F on final rinse cycles. Check sanitizers with appropriate test strips.
- Running water dipper wells should be drained. The lines drained and washed, rinsed and sanitized before put back for use.
- Carefully examine all foods that had been stored in your refrigerators for wholesomeness and discard as needed.



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RESUMING OPERATIONS AFTER A BOIL WATER ADVISORY

Commercial Establishments (Restaurants, Hotels, Convenience Stores, etc.)

- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer's specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of large buildings with water-holding reservoirs should consult with their facility engineer and health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, and on their website)
- Or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Backwash pool filters and change media or water.
- Run water softeners through a regeneration cycle.
- Drain and refill your hot water heater if set at low temperature (below 115 F).

Commercial Ice Maker Users

- 1) Flush the water line to the machine inlet:
 - a) Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - b) Open the valve, run 5 gallons of water through the valve and dispose of the water.
 - c) Close the valve.
 - d) Reconnect the water line to the machine inlet.
 - e) Open the Valve.
- 2) Flush the water lines in the machine:
 - a) Turn on the machine.
 - b) Make ice for 1 hour and dispose of all the ice.
- 3) Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.

General Users of Public Water Supplies

- Flush household pipes/faucets: follow the directions of city water utility (you'll find this in the newspaper, radio, and on their website)
- or, as general guidance, run cold water faucets for 3 minutes each if they have not been used in the last 24 hours.
- Flush home automatic ice makers: make three batches of ice cubes and discard all three batches.
- Drain and refill your hot water heater if set at a low temperature (below 113E F).
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush drinking fountains: run continuously for 3 minutes
- Flush water coolers: run coolers with direct water connections for 5 minutes



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Hospitals, Clinics, Long-term Care Facilities, Nursing Homes, and Assisted Living Facility

- Patients and employees should not consume tap water that has not been disinfected, ice or drinks made with tap water that has not been disinfected, or raw foods rinsed with tap water that has not been disinfected.

Disinfect water by boiling at a rolling boil for 1 minute.

Note: Renal dialysis units are routinely treated with water using reverse osmosis.

This is considered an acceptable treatment process for publicly supplied water under a boil water advisory.

- Safe alternative sources of potable water include bottled, treated or distilled water.
- All employees with diarrheal illness should be regulated by standard rules Boil Water Advisory Guidelines of exclusion from work.
- Sanitize dishes by washing in dishwashing machines that have a dry cycle or a final rinse that exceeds 113 F for 20 minutes or 125 F for 5 minutes or 165F for 1 minute.
- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of large buildings with water-holding reservoirs should consult with their facility engineer and health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, and on their website) or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Run drinking fountains for 3 minutes before using the water or follow the
- directions of your water utility.
- Drain and refill your hot water heater if set at low temperature (below 115 F).

Dental Offices

- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer's specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of large buildings with water-holding reservoirs should consult with their facility engineer and local health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, and on their website)
- Or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Run water softeners through a regeneration cycle.
- Drain and refill your hot water heater if set at a low temperature (below 115 F).

This information was adapted from materials developed by CDC in Cryptosporidium and Water: A Public Health Handbook. @ General Users of Public Water Supplies