

BOIL ORDER GUIDELINES

A boil order is a notification made by the water system operator announcing that certain areas of the water supply are or might be contaminated with bacteria. This order advises people to boil the contaminated water prior to using it in order to make it safe for drinking (or purchase commercially bottled water). Public notification is made so users of the affected system may receive knowledge of the contamination.

RESIDENTIAL CUSTOMERS

During a boil water order, residential users should take the following measures to protect themselves from consuming potentially contaminated water:

1. Bottled water should be used for drinking, cooking, washing fresh fruits / vegetables, hand washing and tooth brushing.
2. The affected tap water can be used for these purposes but only after it has been brought to a rolling boil for 1-3 minutes.
3. The affected tap water may be used for washing dishes if a dishwasher is used. If dishes are hand washed, boiled or bottled water should be used. The affected tap water may be used if the clean dishes are immersed for at least one minute in a sink of water to which one full tablespoon of regular household bleach has been added.
4. The affected tap water may be used for bathing or showering.
5. The affected tap water may be used for household cleaning.

NOTE: If the tap water is cloudy and / or contains particles, bottled water should be used.

After the boil water order is lifted or water service resumes, these precautionary measures should be followed:

1. Flush the building's water lines and clean faucet screens.
2. Purge the water-using fixtures and appliances of standing water and ice, such as refrigerator ice makers or coffee makers.

RETAIL FOOD SERVICE

(Peoria County Violation #27 HACCP #25, Food Code Section: 750.120; .1000, .1030)

If suitable amounts of potable water are not available or if water is shut off, the establishment must cease operations.

To operate a food facility during a boil order, potable water must be provided. If this is not possible, water may be used if brought to a rolling boil and boiled for 1 minute. Potable water is water of sufficiently high quality that it can be consumed or used without risk of immediate or long term harm.

1. Potable Water Should Be Used to:
 - Make coffee, tea or other beverages
 - Wash hands
 - Wash produce or for other food preparation
 - Make ice
 - Wash dishes or clean food contact surfaces
 - Make sanitizer solution
 - Cook foods

2. Direct plumbed kitchen equipment should NOT be used, including:
 - Handwash sinks
 - Coffee/tea machines
 - Soda/beverage machines, guns
 - On-site ice machines
 - Dipper wells/water baths
 - Misters in produce area (unless on a reverse osmosis system)
 - Mechanical dish machines
 - Three compartment sink for dish washing
 - Water fountains

3. Alternative procedures to minimize water use:
 - Use commercially bottled drinks
 - Use single-service items
 - Use pre-packaged foods when possible
 - Restrict menus/hours of operation
 - Use commercially packaged ice

After the boil water order is lifted or water service resumes, these precautionary measures should be followed:

1. Run all water lines for one minute to flush contaminated water from the system, including all soda machine taps.
2. Clean and sanitize all fixtures, sinks, and equipment connected to water lines.
3. Run the dishwasher empty through three complete cycles before use.
4. Discard all ice in the ice machines, clean and sanitize the inside surfaces, run the ice through a cycle again, discard ice.
5. Flush all water lines and clean all filters, screens and strainers.