

Boil Water Orders

Instructions for Food Establishments, Lodging Establishments, and Child Care Centers

Boil Orders may be issued by the Department of Natural Resources and/or the Health Department for the following reasons:

1. **Microbiological Contamination** – the imminent threat of or the presence of fecal coliform in a water supply as indicated by unsatisfactory bacteriological analyses and/or epidemiologic association of the water with human illness..
2. **Low Water Pressure** – pressure below 20 psi in any part of the system signals the existence of conditions that could allow contamination of the water supply through backflow.
3. **Turbidity** – excessive turbidity interferes with the disinfection process.
4. **Other Physical Findings** – which indicates imminent potential for bacteriological contamination of the water system.

What is an approved alternate supply of public water?

- Individual containers of commercially bottled water.
- Connection of plumbing to an adjacent source of water acceptable to the Department of Natural Resources (DNR) and/or Health Department, which is protected from contamination and capable of supplying a sufficient quantity of water.
- Using bulk water containers acceptable to the Health Department and which are filled from a source acceptable to DNR or the Health Department. Such water shall be treated with an appropriate concentration of residual disinfectant to effectively counteract potential contamination that may be introduced between the filling of the container(s) and the dispensing of the water.

Note: Ice that may have been made from or exposed to contaminated water shall be discarded. Ice shall be either from a commercial source or made with water from an acceptable source. Ice shall be stored in a clean and sanitary container.



OPTIONS FOR FOOD ESTABLISHMENTS

1. Voluntary ceasing of operations until the water has been declared acceptable by DNR or the Health Department.
2. Obtaining an alternate supply of potable water and/or ice (as described above), plus satisfactory methods for handwashing, food preparation, equipment cleaning, and sanitation.

a) Handwashing (Food handlers and/or public)

- A germicidal soap or hand cleanser shall be used or the hands shall be dipped for one minute in a solution of one teaspoon of bleach per gallon of water. Hands shall be dried with paper toweling or approved air drying devices.
- Use potable water from an alternate approved source.

b) Food Preparation

i) Produce

- Use prewashed packaged produce.
- Use produce washed prior to the boil order.
- Use frozen or commercially canned produce.
- Wash fresh produce with potable water from an alternate approved source.

ii) Preparation and cooking requiring water

- Use only food that was prepared prior to the boil order.
- Discontinue sale of prepared foods requiring water.
- Obtain prepared foods from alternate sources.

iii) Carbonated and other beverages

- Substitute with bottled water or canned beverages and turn off water lines to beverage dispensers. Such dispensers shall be completely flushed and sanitized before being returned to service after the boil order has been lifted.
- Use potable water from an alternate approved source.

iv) Utensils and food contact equipment

- A properly operated manual dishwashing arrangement or properly operated and maintained mechanical, high-temperature or chemical dishwashing machine should be satisfactory for sanitizing utensils.
- Use only single-service tableware and kitchenware.
- Use water from an alternate approved source.
- Use waterless cleaning or non-potable water for floors and other non-food contact surfaces.
- Store food dispensing utensils in the food products rather than in dipper wells.

c) **Garbage Grinders** – no change

d) **Toilets** – no change, if water pressure is available. If no water pressure is available, use adjacent facilities if possible or provide chemical toilets (e.g. porta-johns).

ADDITIONAL CONSIDERATIONS FOR CHILD CARE FACILITIES

Due to close contact of staff with infants and young children and close contact between the children themselves during the day, precautions are needed for areas such as diaper-changing routines, bathing of infants, washcloths used for washing faces and hands, use of toothbrushes, and laundering of clothes. The following are in addition to those described for food-handling operations.

1. Diaper Changing

Adequate handwashing facilities, as described above, shall be provided in the immediate vicinity. Hands shall be washed immediately after each diaper change.

2. Bathing and Washing of Children

Because of the high probability of splashing, especially with younger children, and the attendant likelihood of water entering the mouth or eyes, either disposable baby wipes or potable water shall be used when bathing infants or using washcloths on children.

3. Toothbrushing

Only potable water may be used.

4. Laundering

If plumbed water is available, clothes-washing machines may be used, if followed with mechanical drying. If no water pressure is available, clothes shall be taken to another facility for laundering.

OPTIONS FOR LODGING ESTABLISHMENTS

1. Voluntary ceasing of operations until the water has been declared acceptable by DNR or the Health Department.

2. Obtaining an alternate supply of potable water. Under a Boil Order, potable water need not be required for bathing or handwashing.

3. Individual containers of commercially bottled water shall be placed in each rented guest room and additional bottled water shall be available upon request by guests. Guests are to be notified verbally and again, by written notice prominently placed in each rented guest room, that the plumbed water is not potable and only bottled water should be used for drinking or brushing of teeth.

PROCEDURES FOR TREATING WATER DURING A BOIL ORDER

When a boil order is issued, water may be used for potable uses after treatment by boiling or disinfection.

1. **Boiling** – Boil water vigorously for three (3) minutes prior to use for cooking and drinking.
2. **Disinfection**
 - A) Disinfect water intended for drinking or cooking purposes by mixing one (1) teaspoon of liquid, unscented chloring laundry bleach for every five (5) gallons of water. The treated water shall be allowed a minimum 30 minute retention time before the water is used.
 - B) Water intended for washing food contact surfaces or utensils shall have one (1) teaspoon of liquid, unscented laundry bleach added for each gallon of water.

Note: In-line chlorinators are prohibited from use to address water disinfection.

Distributed by:

**Platte County Health Department
212 Marshall
Platte City, MO 64079
(816) 858-2412**



Platte County Health Department provides all services on a non-discriminatory basis, without regard to race, sex, color, religion, handicap, or national origin.