



## Boil Water Order

In the event a “boil water order” has been issued, retail food facilities within the affected area must contact their local public health agency to determine if their operation can continue to function during the Boil Order. Once the water supply is no longer threatened and the boil water order has been lifted, follow these steps before reopening:

### Equipment Startup Checklist

#### Water Filter Systems

- Clean and sanitize the water filter housings.
- Prior to the startup of the equipment, all filter(s) should be removed and replaced if not designed to be cleaned in place.
  - If designed to be cleaned in place, follow the sanitation procedures recommended by your water filter manufacturer and/or equipment service representative.
- Any system that is without a new water filter cartridge must not be placed back in service

#### Commercial Chemical Sanitizing and Domestic Dish Machines

- Run the empty dishwasher through the wash, rinse, and sanitize cycles three (3) times in order to flush the water lines and ensure that the dishwasher is cleaned and sanitized internally before it's used to wash any equipment and utensils.

#### Food Preparation/Three-Compartment Sinks

- Clean and sanitize before use.

#### Ice Makers

- Run three complete ice-making cycles and discard all ice made during those cycles.
- Clean and sanitize the icemaker bin.

#### Commercial Produce Mistlers

- Remove all produce from the bins under the mistlers.
- Flush water through the mistlers for at least 10-15 minutes.
- If removable, disconnect, clean, and sanitize the misting nozzles.
- Clean and sanitize the produce bins prior to restocking.

#### Fountain Dispensers

- Run each beverage valve on each dispenser for at least four (4) minutes.
- Remove, clean, and sanitize dispensing nozzles and associated removable parts.
- Clean and sanitize the ice bin, if present.

#### Frozen Beverage Dispensers

- Discard all products in the dispenser(s).
- Call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

#### Juice Machines

- Flush water through the unit for at least five (5) minutes on first flavor.
- Flush water through any additional flavors on same unit for at least one (1) minute.
- Call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

#### Coffee Makers /Tea Brewers

- Brew and discard at least four (4) pots of hot water per unit.

