



LAKE COUNTY HEALTH DEPARTMENT

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FOOD SERVICE FACILITIES OPERATING GUIDELINES BOIL WATER ORDERS OR INTERRUPTED WATER SERVICE

To continue operating under "boil water" orders or interrupted water service from municipal water supplies, all food service facilities (and health care institutions) are required to secure and use potable water from an approved source, e.g., from on-premises tank trucks, commercially prepared bottled water or connection by a licensed plumber to an adjacent approved source for the following uses:

1. water for food preparation - soups, jello, etc.
2. coffee, tea, other beverages made in the food facility
3. direct feed coffee urns plumbed directly into the water system
4. post-mix soda or beverage machines
5. ice machines that manufacture ice on site
6. washing produce or thawing frozen foods
7. employees hand washing (use of hand sanitizer after washing is advised) – **employees should, however, use soap and warm tap water for handwashing after using the restroom, followed by a hand sanitizer that is approved for use in a food service facility**

NOTE: Under boil order conditions the affected water may be boiled for FIVE minutes and then used.

Food service facilities and health care institutions such as day care centers or hospitals may consider the following alternative procedures to minimize water usage:

1. commercially-packaged ice may be substituted on-site
2. single-service items or disposable utensils may be substituted for reusable dishes and utensils
3. pre-prepared foods from an approved sources may be used in place of complex preparations on-site
4. restrict menu choices or hours of operation

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

1. flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment
2. purge all water-using fixtures and appliances of standing water (and ice) such as ice machines, beverage makers, hot water heaters, etc.
3. clean and sanitize all fixtures, sinks and equipment connected to water lines

IF YOU HAVE ANY QUESTIONS OR CONCERNS PLEASE CALL ANY OF OUR REGIONAL OFFICES AT THE NUMBERS LISTED AT THE TOP OF THE PAGE

SOURCES: ILLINOIS DEPARTMENT OF PUBLIC HEALTH

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