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BOIL WATER ADVISORY GUIDELINES FOR FOOD SERVICE ESTABLISHMENTS

Revised April 2019

During a BWA, water may serve as a source of contamination for food, equipment, utensils, and hands. Unsafe water is also a vector in the transmission of disease. Therefore, in order to provide protection to consumers and employees, water shall be obtained from approved sources regulated by law and shall be handled, transported and dispensed in a sanitary manner.

IN THE EVENT OF CHEMICAL CONTAMINATION OF THE WATER SUPPLY, THE ESTABLISHMENT SHALL CEASE OPERATION AND SHALL NOT RESUME OPERATION UNTIL THE CABINET OR LOCAL HEALTH DEPARTMENT ASSURES THAT SAFE OPERATIONAL PROCEDURES ARE IN PLACE.

Risk Assessment - In the event of an emergency involving water service interruption, appropriate food establishment responses taken after an assessment of multiple factors include:

- The complexity and scope of food operations.
- The onset and duration of the emergency event.
- The impact on other critical infrastructure and services.
- The availability of alternative procedures used to meet Food Code/Food Law requirements.
- A food establishment manager (or the “Person-in-Charge”) responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements.

Risk Control Measures

- Temporarily ceasing operations; or
- Obtaining a temporary supply of potable water in accordance with State or Federal drinking water regulations.

Response - The following temporary alternative procedures for addressing specific affected food operations during a water interruption or boil water:

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Alternative Procedures during a Boil Water Advisory

The following are temporary alternative procedures that can be taken to address specific affected food operations during boil water advisory. Where “boiled” water is indicated, the water must remain at a rolling boil for at least three minutes.

Handwashing

- Use heated bottled water, boiled water or safe water hauled from an approved public water supply.
- Temporary handwashing stations shall be set up for all food service operations using water from approved sources or from commercially bottled water or boiled water. Hand washing shall be followed up with hand sanitizer.

Drinking Water

- Use commercially bottled water

And/Or

- Haul water from an approved public water supply in a covered sanitized container

And/Or

- Arrange to use a licensed drinking water tanker truck.
- No bare-hand contact of RTE foods still applies without exception.

Beverages made with water-including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser, juice, tea, etc.

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc. using auto-fill.

Ice Making

- Discard existing ice and discontinue making ice
- Use commercially manufactured ice.

Preparing Food Products Requiring Water

- Discard any ready-to-eat food prepared with water prior to the discovery of the contamination.
- Prepare ready-to-eat food using commercially bottled or boiled water.

Washing/Soaking Produce

- Use pre-washed packaged produce.
- Use frozen/canned fruits and vegetables.

And/Or

- Wash fresh produce with boiled, commercially bottled water, or safe potable water hauled from a public water supply.

Cleaning and Sanitizing Utensils and Tableware

- Use single-service utensils and tableware.

Or

- Utensils shall be washed, rinsed sanitized in the three compartment sink with boiled, commercially bottled water or safe potable water hauled from a public water supply. (Mechanical dishwashers cannot be used)
- Use approved sanitizers in adequate concentration in final step to destroy bacterial contamination.

Spray Misting Units

- Discontinue use of misters

When You Have Been Informed That the Water Supply is Safe Again

A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

Recovery

After water services has been restored and or after the “Boil Water Advisory” has lifted, insure the following:

- Flush water pipes/faucets following directions from the local water municipality authority.
- Flush, clean and sanitize equipment with water connections in accordance with manufacturer’s instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush hot water tanks.
- Change out all filters.
- Flush beverage machines
- Flush drinking fountains: run continuously for five minutes.
- Ice Machine Sanitation:
 - Flush the water line to the ice machine inlet.
 - Close the valve on the water line behind the ice machine and disconnect the water line from the ice machine inlet.
 - Open the valve, run five gallons of water through the valve and dispose of the water.
 - Close the valve.
 - Reconnect the water line to the ice machine inlet.
 - Open the valve.
 - Flush the water lines to in the ice machine.
 - Turn on the machine.
 - Make ice for one hour and dispose of the ice.
 - Clean and sanitize all parts and surfaces that were in contact with any contaminated water and ice following the manufacturer’s instructions.

Employee information: Post signs or copies of the water system’s health advisory. Develop a plan to notify and educate employees about water emergency procedures.

The health department, in consultation with the Food Safety Branch, may modify or alter the above BWA guidelines as deemed necessary to protect the consumer’s health.

FOR MORE INFORMATION CONTACT _____

**WATER SUPPLY EMERGENCY CONTINGENCY PLAN
FOR RETAIL FOOD ESTABLISHMENTS**

Establishment Name _____

Address _____ Telephone No. _____

Contact Person _____ Title _____

I (We), the undersigned have been made aware of the emergency situation affecting the water supply of my (our) establishment. The following alterations have been made to the operation of the above-named establishment to comply with the guidelines provided in order to safely serve our customers and protect the health of our employees.

Menu (It may be preferable to limit or alter the menu during a water emergency.)

(CIRCLE OPTIONS)

Source of drinking and other food preparation water:

Bottled Water Boiled Water Potable Water from another source

Source of Ice: Bagged Other: _____

Beverage types and source: Bottles Cans Other: _____

Provisions for employee hand washing _____

Provisions for customer hand washing _____

Signature/Title/Date

Additional requirements of Agency _____

Signature of Agency Representative/Date