

September 2012

## FACT SHEET

### Guidelines for food establishments operating during a boil water advisory

Food establishments can continue to operate during the boil water advisory as long as the following measures are strictly adhered to:

1. All water that is to be provided directly to customers for drinking or used for preparing food must be commercially “bottled” water.
2. All foods (e.g. fruits and vegetables) that need washing are to be rinsed or soaked only in commercially “bottled” water.
3. Only commercially “bottled” water can be used as an ingredient in any food product (e.g. drink mixes, puddings, gelatins, etc.)
4. All ice must be made with commercially “bottled” water, or must originate from a commercial ice supply distributor. **Ice machines must be emptied and not used for the duration of the boil water advisory.**
5. Wash and rinse hands in water that has been treated with chlorine bleach (please see the end of this fact sheet for directions on making this solution). This solution must be provided in customer washrooms as well as in staff washrooms and at all hand basins. Alternatively, it may be possible to use an alcohol-based hand disinfectant. Good handwashing must be emphasized for all staff.
6. Commercial dishwashers can be used provided that:
  - the wash water is sufficiently clean at all times to clean the dishes and is maintained at a temperature not lower than 60°C or higher than 71°C; and
  - the sanitizing rinse is either water that is maintained at a temperature not lower than 82°C and is applied for a minimum of ten seconds in each sanitizing cycle, or an adequate chemical sanitizing agent is used.
7. Dishes can be washed by hand using the three compartment sink method provided that they are sanitized by immersion in a clean chlorine solution of 100 parts per million (1 : 10,000) of available chlorine.

8. All soft drink beverage lines connected directly to tap water for mixing must be disconnected. Use bottles or canned beverages exclusively.

9. Any employee suffering from a diarrheal illness must be excluded from work until diarrhea has ceased and the Medical Officer of Health has determined that the employee may return to work.

10. Signs advising not to drink the tap water must be posted at all sinks.

11. Any food preparation equipment with direct connection to the water line, such as an ice cream machine, or other equipment, must be disconnected. Please contact your local public health inspector if you need to discuss these guidelines.

## **Directions for making a chlorine bleach hand washing solution:**

- Place 50 ml of liquid bleach in 50 litres of water.
- Mix and let stand for at least 10 minutes before using.
- The mixture can be transferred to smaller clean containers for use. A four litre hand pump works well.
- Label the container as follows: "Chlorine Bleach Solution. Apply to hands after washing. Do not drink."
- After washing hands with liquid soap, rinse the with the solution from the container.

## **Where can I get more information?**

**Environmental Health Services  
# 2 Hospital Rd, Whitehorse, Yukon  
Phone: 867-667-8391 or 1-800-661-0408 ext.8391  
Environmental.health@gov.yk.ca**