



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

9483 US RT. 20 WEST • P. O. BOX 318 • GALENA, ILLINOIS 61036 • (815) 777-0263

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

OPERATING GUIDELINES DURING BOIL ORDERS

To continue operating under “boil water” orders or interrupted water service from municipal water supplies, all food establishments must secure and use potable water. **The following equipment should not be used until the boil order is lifted and the water lines are flushed of any standing water:**

- Direct feed coffee urns plumbed directly into the water system.
- Post-mix soda or beverage machines. (Canned or bottled beverages may be used.)
- Ice machines that manufacture ice on site. (Pre-packaged ice from an approved source may be used).
- Mechanical dishwashers. (3-bay sinks may be used if the following guidelines are followed.)

Bottled water from an approved source should be used for the following:

- Coffee, tea or other beverages made in the establishment.
- Washing produce or thawing frozen foods.

Disinfected or Bottled water may be used for the following activities:

- Employee and public restroom hand-washing.
- Washing all dishes and cooking utensils.
- All water in 3-compartment sinks (all three compartments).
- All water for sanitizing solutions (wiping cloths).

*Disinfect water by boiling it rigorously for at least 5 minutes or by adding 6 drops of household chlorine bleach per gallon of water. Let stand for at least 30 minutes before using. (If water is cloudy or colored, double the amount of bleach). Bottled water may be substituted for disinfected water.

You may wish to consider following alternative procedures to minimize water usage:

Single-service items or disposable utensils may be substituted for reusable dishes and utensils. Pre-prepared foods from approved sources may be used in place of complex preparations on-site. Restrict menu choices or hours of operation.

After the boil order is lifted, these precautionary measures must be followed:

- Flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment.
- Purge all water-using fixtures and appliances of standing water such as ice machines, beverage makers, hot water heaters, etc.
- Clean and sanitize all fixtures, sinks and equipment connected to waterlines.