



**COUNTY OF SAN LUIS OBISPO HEALTH AGENCY
ENVIRONMENTAL HEALTH SERVICES DIVISION**

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**INFORMATION REGARDING WATER OUTAGES
(RESTAURANTS AND BARS)**

When a water outage occurs within a food facility, the best precaution to take is to cease food and beverage operations immediately until water is restored and determined to be safe again. Facilities should contact San Luis Obispo County Environmental Health Services at (805) 781-5544.

During the water outage:

- No preparation of foods should be conducted in the facility. Establishments selling unpackaged foods that cannot provide water must remain closed.
- Establishments selling only 100% prepackaged food may remain open.
- Bars are approved to serve bottled beverages only.
- Prepared foods from another approved supplier *may* be allowed.
- Operable toilet facilities with hand washing facilities must be available within a reasonable walking distance from the food facility.

Establishments may remain open if they can provide the following:

- An adequate potable supply of warm water must be available to wash hands and utensils.
- Single service utensils, dishes, and glasses must be used to serve the public.
- Commercially bottled water must be provided for food preparation.
- Temporary hand washing equipment must be available in every food preparation area: a container of clean, warm water with a spigot that allows hands free washing, and soap and paper towels.

After water has been restored:

- Run all faucets for 3 to 5 minutes to flush the lines with safe water before use. Include faucets located in restrooms, throughout the kitchen, waiter stations and drinking fountains.
- Flush lines and sanitize all ice machines, coffee machines, post-mix machines and fountain machines. See ice machine cleaning instructions on page 2.
- Clean and sanitize all fixtures, sinks and equipment connected to water supply lines.
- Follow the manufacturer's recommended procedures for disinfecting water softeners, prior to putting them back on line; disinfecting filters or replacing media in small filters on ice machines, water treatment systems, beverage vending machines; and replacing carbon filters or carbon media in filters.
- Rewash and sanitize all dishes, multi-use utensils and work areas.

For information regarding the status of a water outage, contact:

- Your local municipal water supplier.
- The California State Department of Public Health, Drinking Water - (619) 525-4159
- The San Luis Obispo County Environmental Health Services - (805) 781-5544

PROCEDURE FOR CLEANING AND SANITIZING AUTOMATIC ICE MAKING MACHINES WITH REMOVABLE OR NON-REMOVABLE ICEMAKERS

If available, follow the manufacturer's recommended cleaning and sanitizing procedures. The manufacturer may state that chlorine solutions may not be used.

Follow these procedures when the water outage is in effect.

1. Unplug the ice machine. Put a "Do Not Use" sign on the machine. Discard all ice.
2. Turn off the water supply to the machine. Drain all water from the machine.

Cleaning and disinfecting procedures for commercial ice-making machines with removable ice contact surfaces.

If manufacturer's instructions are unavailable, follow steps 1 and 2 above, then:

1. Remove all ice-contact parts from the machine.
2. Wash all parts in hot detergent water. Use a soft brush to remove rust and dirt from metal parts. Nylon and rubber parts including gaskets and O-rings should be washed using a cloth. Rinse parts thoroughly in clean water.
3. Place parts in a sanitizing solution for 30 seconds. Use either a quaternary ammonia compound following manufacturer's instructions, or use 1-ounce household bleach in 3 gallons of clean potable water. After 30 seconds, let parts air-dry.
4. Thoroughly wash hands before handling sanitized parts.
5. Reassemble the machine. Wipe all exposed surfaces with a fresh chlorine solution. Let air-dry.
6. Restart the machine. Discard the first ice produced.

Cleaning and sanitizing procedures for commercial ice-making machines with non-removable ice contact surfaces.

Machines with non-removable ice contact surfaces that are NSF/ANSI Standard 12 listed are designed to have sanitizing solutions circulate through the machines. The manufacturer may state that chlorine solutions not be used during the clean in place procedures. If not:

1. Remove any residual ice from the ice reservoir or shoots. Turn off the machine to allow any other ice in the machine to melt.
2. Turn the water supply and electricity on. Drain sufficient water through the machine to flush any residual water and dirt from the machine.
3. Run the machine through 2 or 3 freezing cycles. Discard the ice made.
4. Turn the water supply off.
5. Drain the water and the ice inside the system.
6. Circulate a warm water cleaning solution through the machine for at least 2 minutes. Drain the system.
7. Circulate clean potable water for 2 minutes. Drain the system.
8. Circulate a sanitizing solution. Use either a quaternary ammonia compound following manufacturer's instructions, or use 1-ounce household bleach in 3 gallons of clean potable water. Run the solutions through the machine for 2 minutes. Drain the system.
9. Wash, rinse, and sanitize any storage bins.
10. Return the drain valves to their normal position and start the machine.
11. Discard the first ice produced.

These procedures were extracted from a variety of sources including the California State Department of Public Health.