



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

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**INFORMATION REGARDING THE BOIL WATER ORDER
(RESTAURANTS AND BARS)**

When a “Boil Water Notice” is issued by the local or state health department, all food facilities, except those that sell pre-packaged, non-potentially hazardous foods must cease all food preparation and sale of open potentially hazardous food until the water is determined to be safe again. When the “Boil Water Notice” has been lifted and water is again safe for consumption, operators will be advised by their water supplier, San Luis Obispo County Environmental Health and/or a Press Release.

After the “boil water notice” has been lifted:

Facility Concerns

- Run all faucets for 3 to 5 minutes to flush the lines with safe water before use. Include those located in restrooms, throughout 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 below.
- 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 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.

Food Concerns

- Discard food potentially contaminated prior to the “Boil Water Notice” such as:
 - Prepared ready-to-eat fruits and vegetables or foods combined with raw fruits and vegetables that may have been washed with contaminated water.
 - Foods or dishes that have ice or water added as an ingredient or part of a cooling process.
 - Food prepared with utensils and equipment or on food contact surfaces that have been cleaned with contaminated water and/or contains residual contaminated water.
 - Food that has made contact with bare hands that were washed with contaminated water.
 - Beverages made with water from the water supply system, i.e. juices, ice tea, coffee.

For information regarding the status of a boil water notice or advisory, contact:

FOR LARGE DRINKING WATER SYSTEMS

- Your water supplier – contact information may be included on Boil Water Notice
- California State Department of Public Health, Drinking Water - (805) 566-1326
- County EHS Website address - <http://www.slopublichealth.org/ehs>
- Or you may contact your local Environmental Health Specialist (health inspector).

FOR SMALL DRINKING WATER SYSTEMS IN RURAL AREAS

- San Luis Obispo County Small Drinking Water Systems - (805) 781-5544.
- Or you may contact your local Environmental Health Specialist (health inspector).

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 "Boil Water Notice" is issued.

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.