



## GRAYSON COUNTY HEALTH DEPARTMENT

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### **Emergency Guidance for Retail Food Establishments Under a Boil Water Order**

Public water systems issue Boil Water Orders to notify their users when the drinking water is not safe to consume. A boil water order is issued when there is a coliform bacteria violation, when the water turbidity is over 5.0 NTU, when the water pressure is less than 20 PSI, or when there is a waterborne disease outbreak.

The retail food establishment manager is responsible for ensuring compliance with food safety requirements when under a Boil Water Order. During a boil water advisory, all operations shall cease unless the food establishment can comply with the following guidance.

### **The following are temporary measures that can be taken under a Boil Water Order, so long as the retail food establishment has water:**

#### **General**

Post signs or copies of the water system's Boil Water Notice.

Develop a plan to notify and educate employees about emergency procedures.

#### **Drinking Water**

- Use commercially bottled water; or
- Use water that has been kept at a rolling boil for at least two minutes, or
- Use water brought in from an approved public water supply in a covered, sanitized container.

#### **Beverages Made with Water**

- Do not use post-mix carbonated beverage machines, auto-fill coffee makers, instant hot water heaters, ice machines, etc. using auto-fill methods. Shut off appliances that use tap water.

#### **Ice Making**

- Discard existing ice and do not make more ice.
- Use commercially manufactured ice.

#### **Cooking**

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least two minutes; or
- Use water brought in from an approved public water supply in a covered, sanitized container.

#### **Handwashing**

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least two minutes; or
- Use water brought in from an approved public water supply in a covered, sanitized container.
- Handwashing procedures must follow the Texas Food Establishment Rules. The water temperature for handwashing must be a minimum of 100° Fahrenheit.
- When you are finished washing and drying your hands, use an alcohol-based-hand sanitizer and let hands air dry.

## **Cleaning and Sanitizing Tableware and Utensils**

- If possible, only use single-service items (i.e., disposable plates, cups, and utensils).
- Commercial dishwashers generally are safe to use if the water reaches a final rinse temperature of at least 165 - 180 degrees Fahrenheit.
- If you are not able to use disposable single-service items and do not have a mechanical dish machine, wash dishes by hand following these instructions:
  - Wash and rinse the dishes as you normally would using previously boiled water or commercially purchased water, rinse, sanitize, and allow the dishes to air dry completely before using.

## **After the Public Water System lifts the Boil Order Notice, the Retail Food Establishment Must:**

- Flush pipes / faucets for at least 5 minutes;
- Flush, clean and sanitize equipment with water line connections according to manufacturer's directions
- Flush drinking water fountains for at least 5 minutes.
- Clean and sanitize the ice machine. Discard the first batch of new ice.

**Additional questions or concerns can be directed to the Grayson County Health Department Environmental Health Division at 903-465-2878 Ext. 239 or e-mail us at [restaurantcomplaints@co.grayson.tx.us](mailto:restaurantcomplaints@co.grayson.tx.us)**