

## EMERGENCY GUIDE FOR OPERATORS DURING EMERGENCY EVENTS

### BOIL WATER NOTICE (BWN)

These procedures **must** be observed while a “BOIL WATER NOTICE” is in effect:

- ◆ No food processing/food service is permitted such as: sandwich making, salad preparation, coffee making, cooking, meat slicing, grinding, etc. A food establishment that has a plan to effectively wash, rinse, and sanitize equipment and utensils may be allowed to conduct processing/service if prior approval is obtained from the regulatory authority. Prepackaged non-perishable foods that have not been compromised by the event may still be presented for sale.
- ◆ Soft drink dispensers, drinking fountains and food misters must be disconnected or rendered inoperable.
- ◆ Do not use ice from ice machines or ice making refrigerators. Ice present in ice machines must be discarded and machines not restarted until water supply is approved. Sanitize interior of ice machine with two teaspoons (100+ ppm) of household bleach in one gallon of water. Sanitize ice trays in refrigerators with the same strength bleach solution.
- ◆ Do not serve water from faucets until local authorities advise the water is safe for consumption. Use only bottled and/or boiled water from an approved source. Boil water at a rolling boil for one minute OR add 15 drops of household bleach per gallon of water. Allow to stand for 30 minutes before using.
- ◆ Do not use tap water for handwashing. Use bottled and/or boiled water. Follow your handwashing by using a sanitizing solution on the hands. This may be accomplished by using a commercial hand sanitizing lotion requiring no rinse or a chlorine bleach solution of two teaspoons of household bleach in one gallon of water.
- ◆ Manually wash, rinse and sanitize dishes with bottled and/or boiled water utilizing a 3-compartment sink in the approved manner as usual. Use uncontaminated, single-service articles when possible.
- ◆ Mechanical dishwashers may not be used.

You will be advised by either the local Health Department and/or the news media when a “BOIL WATER NOTICE” has been lifted. *AFTER* the “BOIL WATER NOTICE” has been lifted, allow water to run to flush the lines thoroughly with safe water. Flush any misters such as those in produce or seafood areas of your facility. Wash, rinse and sanitize all food contact surfaces.

### BWN/POWER OUTAGES/PHYSICAL STRUCTURE DAMAGE

- ◆ All requirements stated above
- ◆ Perishable foods that have been temperature-abused for more than 4 hours and any food exposed to contamination must be discarded/destroyed.
- ◆ Segregate acceptable, non-acceptable, and questionable goods.
- ◆ No recooling/refreezing of food that suffered temperature abuse once power has been returned.

### BWN/POWER OUTAGES/SEPTIC SYSTEM PROBLEMS/WASTE DISPOSAL

- ◆ All requirements stated above, plus pump septic system as often as necessary.
- ◆ Crush, deface and place goods in a dumpster or land fill. Control of the products destined for destruction must be maintained. Protection from pilfering at destruction sites must be provided by the person in charge of the products. Contact your local county Emergency Operations Center if you are having difficulty with garbage pick up.

**1-800 HELPFLA**

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