

BOIL ORDER INFORMATION

Operating Guidelines from the Illinois Department of Public Health for retail food service establishments under a boil order or with interrupted water service.

To continue operating under “boil orders” or interrupted water service from municipal water supplies, all retail food service establishments (restaurants) **must secure and use potable water from an approved source, e. g., from tank trucks or bottled potable water, for all water usage.**

This includes the following uses:

1. Coffee, tea, other beverages made in the food establishment
2. Direct feed coffee urns plumbed directly into the water system
3. Post-Mix soda or beverage machines
4. Ice machines that manufacture ice on site
5. Washing produce or thawing frozen foods
6. Employee hand washing
7. Washing all dishes and cooking utensils
8. All water used in 3-compartment sinks
9. All water for sanitizing solutions
10. Water for mechanical dishwashers

If it is not possible to obtain potable water from tank trucks or bottled potable water and if a heat source is available, boil water vigorously for **FIVE MINUTES. Retail food establishments may consider the following alternative procedures to minimize water usage:**

1. Commercially-packaged ice may be substituted for ice made on-site
2. Single -service items or disposable utensils may be substituted for reusable dishes and utensils.
3. Pre-approved foods from approved sources may be used in place of complex preparations on-site
4. Restrict menu choices or hours of operation
5. Portable toilets may be made available for sanitary purposes

AFTER the “boil order” is lifted or water service resumes, the precautionary measures be followed:

1. Run all water lines for one minute to flush contaminated water from system. This includes each fill point for post-mix soda and beverage machines.
2. Clean and sanitize all fixtures, sinks and equipment connected to water lines
3. Run your dishwasher empty through three (3) complete cycles to flush the water lines and assure that the dishwasher is cleaned internally before washing equipment and utensils in it.
4. Discard all ice in ice machines; clean and sanitize (1 tablespoon of bleach per gallon of potable water) the interior surfaces; run the ice through 3 cycles and discard ice with each cycle.
5. Replace all ice machine filters and beverage dispenser filters and flush all water lines for 10 -15 minutes.