

Brunswick County Health Services

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CHILD CARE CENTERS

Recommended Use Restrictions for Child Care Centers during Boil Water Advisories

Consumption of Water

During a boil water advisory it is recommended to use bottled water and to discontinue consumption of water from the water system unless it has been boiled for one minute. Turn off ice makers, soda fountains, drinking fountains, and any other water-using equipment which requires water which might be ingested. Label all remaining water sources "Do Not Drink." Provide bottled water or other pre-packaged beverages for staff and children and use only bagged ice from an approved water source. Do not boil water for infants as nitrate concentration may occur and may cause methemoglobinemia (i.e., Blue Baby Syndrome). Use bottled water from an approved source for all infant feeding and drinking needs.

Food Preparation

During a boil water advisory a limited or modified menu may need to be adopted. Serve only those foods which are heated to at least 165°F as part of the cooking process, pre-packaged/ready-to-eat foods or those foods which are peeled prior to consumption. It is recommended to use pre-washed and packaged produce and frozen or canned fruits and vegetables that do not require cleaning. Food service workers must wash their hands prior to food preparation at an approved hand washing sink. Follow hand washing with the use of an approved, alcohol-based hand sanitizer during a boil water advisory. Use gloves, utensils, or deli paper when handling ready-to-eat foods.

Dishwashing

Recommendations for utensil washing during a boil water advisory are:

- Switch to paper/single service utensils during the advisory period.
- Dish machines may be used provided heat or chemical sanitizing is working at all times. Dish machines must be operated in accordance with the data plate. High temperature machines should reach 180°F on the final rinse and chemical machines should provide at least 50 ppm chlorine. Thermometers and sanitizer test strips must be available and used to monitor sanitizing cycles of machines.
- Manual cleaning of utensils may be continued provided chemical sanitizing is properly provided at all times. Utensils must be washed in hot soapy water, rinsed then sanitized with at least 50 ppm chlorine or 200 ppm quaternary ammonia. Thermometers and test strips must be available and used to monitor sanitizing solutions.

Hand Washing

Hands must be washed prior to food preparation and at any time when contamination may have occurred. Hand washing must be done at an approved hand washing sink must include: wetting hands with warm water, applying soap, rubbing hands together for 10-15 seconds, thoroughly rinsing and drying. Turn water off with a paper towel or other barrier to avoid recontamination. Follow hand washing with the use of an approved, alcohol-based sanitizer during a boil water advisory. When diapering children, caregivers should follow the above recommendations for hand washing; however, pre-moistened towelettes should be used for cleaning the children's hands. If caregivers use disposable gloves, the above recommendations for hand washing should still be maintained.

Cleaning, Sanitizing and Disinfecting Diapering and Other Surfaces

Use bottled water or water that has been boiled for your soapy water solution and for the daily mixing of sanitizer and disinfectant used on diapering and other surfaces.

Other Water Uses

Discontinue water play activities.

Children should not handle or come into contact with any animals.

Bathing is not advised since infants and young children often ingest water while bathing.