

# **Brunswick County Health Services**

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## **FOOD SERVICE**

### **Recommended Use Restrictions for Food Service Establishments 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 customers and use only bagged ice from an approved water source.

#### **Food Preparation**

During a boil water advisory a limited or modified menu may need to be adopted. It is recommended that establishments 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 also recommended to use pre-washed and packaged produce and frozen or canned fruits and vegetables that do not require cleaning. Do not use produce misters during a boil water advisory. 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. Always 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 and procedures 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.