

# **Brunswick County Health Services**

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## **LODGING**

### **Recommended Use Restrictions for Lodging 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 guests 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. 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 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. 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 and 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**

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.

#### **Bathing**

Bathing in contaminated water poses a much lower risk of infection than drinking or washing foods. During a boil water advisory, people with healthy immune systems and intact skin should be able to use the water for bathing if care is taken not to ingest the water. People who have weaker immune systems including those who are infected with HIV/AIDS, cancer and transplant patients taking immunosuppressive drugs should be more cautious and avoid contact with contaminated water if possible. Some elderly people and infants may also be at increased risk of infection. Care should be taken to avoid getting contaminated water on open wounds. Guests should be notified of the risks involved in the particular water advisory or notice so that the proper precautions can be taken.