

Guidelines for Residential Water Use during Boil Water Orders:

During a boil water order, residential users of affected public water supplies should take the following measures to protect themselves from consuming potentially contaminated water:

1. Bottled water should be used for drinking, cooking, washing fresh fruits/vegetables, hand washing and tooth brushing.
2. The affected tap water should be used for these purposes only after it has been brought to a **rolling boil for 3 minutes**. **DO NOT BOIL THE WATER FOR LONGER TIMES**. Excessive boiling may concentrate any chemical contaminants, raising their concentrations to harmful levels.
3. The affected water may be used for dish washing if a dishwashing machine is used. If dishes are hand washed, boiled or bottled water should be used. The affected tap water may be used if the clean dishes are immersed for at least one minute in a sink of water to which one full tablespoon of regular household bleach has been added.
4. The affected tap water may be used for bathing and/or showering.
5. The affected water may be used for household cleaning.

NOTE: If the tap water is cloudy and/or contains particles, bottled water should be used.

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

1. Flush the building water lines and clean faucet screens.
2. Purge the water-using fixtures and appliances of standing water and ice such as refrigerator ice makers or coffee makers.

Illinois Department on Public Health Retail Food Service Establishment Operating Guidelines Boil Water Orders or Interrupted Water Service

To continue operating under “boil water” 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 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. Employees hand washing may use for hand washing followed by gloving or use of hand sanitizer.
7. Washing all dishes and cooking utensils, no dishwasher use.
8. All water use in 3 compartment sinks, double strength sanitizer and longer contact.
9. All water for sanitizing solutions.
10. Water for mechanical dishwashers.

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-prepared 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 water” order is lifted or water service resumes, these precautionary measures must be followed:

1. Flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment.
2. Purge all water-using fixtures and appliances of standing water such as ice machines, beverage makers, hot water heaters, etc.
3. Clean and sanitize all fixtures, sinks and equipment connected to water lines.