

WATER SYSTEM ADVISORY

A **Boil-Water Advisory** has been issued by the Montgomery County Public Utilities Department. When issued, the public should assume there is a risk of water being unsafe to drink. Advisories can be issued after: failure of or substantial interruption in water treatment processes that result in increased turbidity levels or particle counts and mechanical or equipment failure; violations of the total coliform rule or the turbidity standard of the surface water treatment rule; circumstances that compromise the distribution system (e.g., water main break); or , a natural disaster (e.g., flood, hurricane, or earthquake).

OPTIONS FOR FOOD SERVICE ESTABLISHMENTS AND BARS

Option#1: close operation until service provider reports that water is potable or safe to use; provider will convey this information via local media & websites

Option#2: operate under the following constraints:

Consumption of water

- use water from the water system for drinking only after it has been boiled
- turn off ice makers, soda fountains, drinking fountains, and any other water-using equipment (*coffee, ice & soda machines, produce spray units, water fountains, etc.: turn off all equipment directly connected to the water system; clean and sanitize each unit including any filtering device plus replace any cartridges with new filtering cartridges; leave equipment in an off mode status until it is reported safe to resume use of the water system*)
- label all remaining water sources "Do Not Drink"
- provide bottled water or drinks
- use only bagged ice made from an approved water source.

Hand Washing: follow normal or routine hand washing procedures, using warm water and antibacterial soap; use hand sanitizers after washing hands and food grade disposable gloves.

Food Preparation

- only serve food that has been heated to at least 165°F as part of the cooking process and/pr packaged foods obtained from approved commercial sources
- all food service staff must use hand sanitizers after washing their hands and food grade disposable gloves; allow no bare hand contact with food, beverages, dishware, flatware, or other utensils

Dishwashing

- use commercial dishwashers equipped with hot water (180°F) sanitizing cycles or single-service eating and drinking utensils (low-temp chemical machines should not be used)
- normal washing/rinsing/sanitizing procedures may be performed in the 3 compartment sink with boiled water only

**Please use these measures as guidance. Each manager must evaluate their own operation to determine if additional changes in operation are needed for the duration of the advisory.

****Should a Boil-Water Notice be issued**, all Food Service Establishments and other facilities operating under permit by the Health Department must close until the service provider lifts the notice.

**Once the advisory has been lifted, all water using fixtures and equipment must be cleaned, sanitized, and flushed prior to use per manufacturer's instructions.