

Guidelines for Food Establishment Operators during a Boil Water Advisory

A **Boil Water Advisory** (BWA) has been issued by the North Bay Parry Sound District Health Unit (NBPSDHU). The boil water advisory remains in effect until it is lifted by the NBPSDHU.

The guidelines below are provided to operators of food premises in response to the boil water advisory issued:

1. All water that is to be provided directly to your customers for drinking purposes must be treated by bringing the tap water to a rolling boil for at least one (1) minute and then storing the water in clean and disinfected covered containers until used for serving. An alternative to this would be using commercially available "bottled water".
2. All foods (e.g. fruits and vegetables) that need washing are to be rinsed or soaked only in tap water that has been boiled to a rolling boil for at least one (1) minute.
3. Tap water used as an ingredient in any food product that will be "ready to eat" without cooking, e.g. drink mixes, puddings, jellos, etc., must be brought to a rolling boil for at least one (1) minute.
4. All ice must originate from tap water that has been treated by bringing it to a rolling boil for at least one (1) minute or from a commercial ice supply distributor. Ice machines at your establishments must be emptied and not used for the duration of the boil water advisory. Disconnect water lines. Lines to ice machines must be disinfected prior to re-use.
5. Commercial dishwashers that can provide a sanitizing rinse temperature of 71°C at the dish level are satisfactory. If dishwashing occurs by the manual method, use bottled water or water that has been boiled for one (1) minute and follow the procedures as specified in section 72 (b), 73, 74, and 75 of Ontario Regulation 562 (Food Premises).
6. All soft drink beverage lines connected directly to tap water for mixing must be disconnected for the duration of the boil water advisory. Use bottled or canned beverages exclusively. Lines to soft drink canisters must be disinfected prior to re-use.
7. Any employee reporting they are suffering from a diarrhoeal illness must be excluded from work and should be tested by their family doctor. They are not to return to work until symptoms have subsided for a period of 48 hours. Good hand hygiene should be emphasized for all staff.
8. Wash hands by usual handwashing technique using soap and water. Rinse hands using an alcohol based hand disinfectant (containing more than 70% alcohol).
9. Grocery stores/produce stores must not use automatic misting machines on produce. All misting devices must be turned off until the BWA is over. The misting devices must be flushed before resuming use.

Thank you for your cooperation and assistance during this difficult situation.

For more information, call the Health Unit at 705-474-1400 or 1-800-563-2808 or visit www.myhealthunit.ca