



## Guidelines for Food Establishments During a Boil Water Advisory

**During a boil water advisory, all operations shall cease unless the food establishment can comply with the following guidance:**

### General

- Post signs or copies of the water system's health advisory.
- Develop a plan to notify and educate employees about emergency procedures.

### Food Preparation

- Shut off appliances that use tap water, such as ice machines, drinking fountains, produce misters, bottled water refill machines, soft drink fountains connected to the water supply, and water dipper wells.
- Discard ice and mixed beverages made with potentially contaminated water.
- Use packaged ice from approved sources.
- Use bottled water or boiled water for drinking, food preparation, washing produce and cooking.
- If possible, use disposable plates, cups, and utensils.

### Hygiene and Cleaning

- Wash hands with soap and tap water. When you are done washing and drying your hands, use an alcohol-based hand-sanitizer and let hands air dry.
- Commercial dishwashers generally are safe to use if the water reaches a final rinse temperature of at least 165°F–180°F.
- If you are not able to use disposable plates, cups, and utensils and do not have a dishwasher, wash dishes by hand following these instructions:
  - Wash and rinse the dishes as you normally would using hot water wash, rinse and sanitize method.
  - Soak the rinsed dishes in the water for at least 1 minute.
  - Let the dishes air dry completely before using.

Contact the Houston Health Department Bureau of Consumer Health Services:

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