Food manufacturers, food processors, and food service facilities affected by the recent Boil Water Advisory are advised to follow the guidance below regarding reopening.

Once the boil water advisory is lifted, food manufacturing, processing, and food service facilities must take precautions before using the water for food and food contact surfaces. The following actions are required for your food service facility to safely resume using the water for drinking and food preparation.

- Flush pipes throughout the facility by running each faucet with cold water for 15 minutes, flush toilets, and run an empty cycle for both dishwashers and laundry/washing machines.
- Flush, clean, and sanitize appliances that use tap water (such as beverage dispensers, spray misters, coffee and tea urns, ice machines, glass washers, dishwashers) according to the manufacturer’s instructions.
- Thoroughly clean and sanitize any food contact surfaces and equipment that may have been in contact with water during the boil water advisory.
- Follow manufacturer’s instructions to flush, clean and sanitize any specialized equipment with direct water line connections or that uses a Clean-in-Place (CIP) system.
- Run water softeners through a regeneration cycle.
- Flush hot water tanks by following manufacturers instructions.
- Run drinking fountains continuously for 15 minutes to flush the system.
- Replace and sanitize water filter cartridges according to the manufacturer’s instructions.
- Take proper steps to flush ice machines by following the manufacturer’s instructions, including:
  - Throw out any remaining ice.
  - Flush the water line to the machine inlet.
  - Close the valve on the water line behind the machine.
  - Disconnect the water line from the machine inlet.
  - Open the valve and run 5 gallons of water through the valve.
  - Dispose of the water.
  - Close the valve.
Additionally, it is important that you do not use any ready to eat food or food ingredients that may have come in contact with the water during the boil water advisory. If you have any foods or drinks that were prepared with the water or may have come into contact with the water, you should discard the food or drink.

If you have any questions regarding your continued operation, please contact your Regional Sanitarian.