Fact Sheet For Food Facilities Under A Boil Water Advisory

- Use bottled or **boiled water** for drinking, and to prepare and cook food.
- If bottled water is not available, bring water to a full rolling boil for 1 minute. After boiling, allow the water to cool before use.
- Boil tap water even if it is filtered
- **Coffee makers, ice machines, or water or soda dispensers**
  - Do not use water from any appliance connected to your water lines. This includes the water and ice dispensers in your refrigerator/freezer.
  - Do not use ice from ice trays, ice dispensers, or icemakers
  - Throw out all ice previously made with tap water
  - Use bottled, boiled, or disinfected water to make coffee and ice.
  - When the boil water advisory is lifted, consult the manufacturer and/or manual to find out how to sanitize appliances.

- **Preparing food and beverages & food preparation surfaces**
  - Wash fruits and vegetables with bottled, boiled, or disinfected water.
  - Use bottled or boiled water that has cooled to cook food.
  - Wash food preparation surfaces with bottled, boiled, or disinfected water.

- **Handwashing**
  - Use bottled or boiled water to **wash hands**.

- **Washing dishes**
  - If possible, use disposable plates, cups, and utensils during a boil water advisory.
  - Dishwashers generally are safe to use if:
    - The water reaches a final rinse temperature of at least 150 degrees Fahrenheit (66°Celsius), or
    - The dishwasher has a sanitizing cycle.
  - To wash dishes by hand:
    - Wash and rinse the dishes as you normally would using hot water.
    - In a separate basin, add 1 teaspoon of unscented household liquid bleach for each gallon of warm water.
    - Soak the rinsed dishes in the water for at least one minute.
    - Let the dishes air dry completely before using again.