ILLINOIS DEPARTMENT OF PUBLIC HEALTH

RETAIL FOOD SERVICE ESTABLISHMENT OPERATING GUIDELINES

BOIL WATER ORDERS OR INTERRUPTED WATER SERVICE

To continue operating under "boil water" orders or interrupted water service from municipal water supplies, all retail food service establishments (restaurants) must secure and use potable water from an approved source, e.g., from tank trucks or bottle potable water, for all water usage. This includes the following uses:

1. Coffee, tea, other beverages made in the food establishment
2. Direct feed coffee urns plumbed directly into the water system
3. Post- mix soda or beverage machines
4. Ice machines that manufacture ice on site
5. Washing produce or thawing frozen foods
6. Employees hand washing
7. Washing all dishes and cooking utensils
8. All water used in 3-compartment sinks
9. All water used for sanitizing
10. Water for mechanical dishwashers

Retail food establishments may consider the following alternative procedures to minimize water usage:

1. Commercially packaged ice may be substituted for ice made on site
2. Single service items or disposable utensils may be substituted for reusable dishes and utensils
3. Pre-prepared foods from approved sources may be used in place of complex preparations on-site
4. Restrict menu choices or hours of operation
5. Portable toilets may be made available for sanitary purposes

After the "boil water" order is lifted or water service resumes, these precautionary measures must be followed:

1. Flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment
2. Purge all water using fixtures and appliances of standing water such as ice machines, beverage makers, hot water heaters, etc…
3. Clean and sanitize all fixtures, sinks, and equipment connected to water lines