



Office of Drinking Water Quality

CLEANING AND SANITIZING PROCEDURES IN FOOD ESTABLISHMENTS

The following recommendations address procedures to be taken once the boil water advisory is no longer in effect:

ICE MACHINES: Ice machines must be cleaned and sanitized before use. Follow the manufacturer's suggested sanitizing procedures in the operator's manual. Procedures should include the following minimum requirements:

- Run the ice machine for 24 hours;
- Discard all of the ice; and
- Wash and sanitize the bin area.

All external filtering devices associated with ice machines should be sanitized. Filter cartridges should be changed.

WATER TREATMENT UNITS: Any water treatment filter cartridges should be changed.

SODA DISPENSERS: Follow the manufacturer's suggested sanitizing procedures in your operator's manual, or contact the soda company that installed the dispenser(s) to have them cleaned and sanitized.

VENDING MACHINES: Contact the company that installed the vending machine to have the machine properly cleaned and sanitized. This only applies to vending machines that are directly connected to the water system and are used to manufacture food such as cold beverages, etc.

VEGETABLE AND FISH SPRAYS: In-place spray units and units which periodically spray water on products to maintain freshness must be cleaned and sanitized prior to use. A 50 to 100 parts per million (ppm) chlorine solution or approved sanitizer should be flushed through the lines for at least 60 seconds.

DRINKING FOUNTAINS: All water cooling tanks must be completely flushed out prior to use.

FAUCETS/TAPS: Any faucets or taps that have not been used during the water advisory should be flushed for **10 minutes** to ensure that any contamination that may be present is removed.

Please call 222-2750, Monday through Friday, between 8:30 AM and 4:30 PM, should you have any questions.