A Boil Water Order is issued when bacteria or other organisms that may be harmful are found in the water supply. All food establishments must do the following during a boil water order.

1. **Stop Operations**
   - This means: Stop all food service until the order is removed
   - Including: cooking, food preparation, and washing

2. **During the Boil Water Order**
   - Hand washing
     - Wash hands with soap and warm water for 20 seconds
     - Dry hands with clean paper towels
     - After washing, use hand sanitizer
   - Throw away all fresh produce that was washed
   - Report any illnesses to Public Health 206-296-4774

3. **After the Order is Removed**
   - Flush all water lines for 5 minutes
   - Wash, rinse, and sanitize food contact surfaces and sinks
   - Empty and flush ice makers, clean and sanitize inside, and discard the first batch of ice
   - Drain beverage machines and flush water lines
   - Run dishwashers empty for at least two cycles
   - Wash, rinse and sanitize all utensils, cups and plates

4. **Re-Opening**
   Contact Public Health for re-opening inspection/approval: 206-263-9566

See other side for detailed instructions.
DETAILED INSTRUCTIONS FOR A BOIL WATER ORDER AND FOOD ESTABLISHMENTS

All food establishments must do the following during a boil water order. If you have any questions about procedures, contact Public Health at 206-263-9566.

1 Stop Operations
   - A boil water order is issued when bacteria or other organisms that may be harmful are found in the water supply.
   - You need to stop all of your food service operations until the order is lifted.
   - Do not resume any food service operations until the water district and Department of Health have determined the water meets safe drinking water standards.

2 During the Boil Water Order
   - Block all drinking water fountains and throw away all ice.
   - Any produce (fruits, vegetables and herbs) that was washed prior to the order must be thrown away.
   - Wash hands with soap and warm water for 20 seconds. Dry with clean paper towels. Follow with use of hand sanitizer. Do not allow bare hand contact with ready-to-eat foods.
   - There may be an option to operate with a more limited menu, please contact Public Health to see if your establishment qualifies.

3 After the Boil Water Order is Removed
   - Flush all water lines in your establishment. Run the water on full for five minutes. Remember to flush: faucets, ice makers, drink machines, dishwashers, and all other systems that use running water.
   - Wash and sanitize your ice maker. Discard the first batch of ice.
   - Beverage machines that use tap water must be drained and flushed.
   - Run dishwashers empty for at least two cycles. Ensure that your dishwasher is operating properly by either testing the chemical sanitizer with appropriate test strips (50 – 100 ppm for chlorine) or by checking the water temperature on the gauges (180° F).
   - Utensils, cups, and plates should be re-washed, rinsed, and sanitized.
   - Running water dipper wells should be flushed. The wells should be drained, washed, rinsed, and sanitized before putting back for use.

4 Re-Opening
   Before you can open contact Public Health at 206-263-9566.