

Re-opening Requirements for Food Establishments after Water Service Disruption or Contamination

Food establishments must not re-open until safe water service is restored and the local health department approves re-opening.

After safe water service has been restored, the following procedures should be completed *prior* to re-opening. ALL PROCEDURES MUST BE COMPLETED WITH POTABLE WATER (water that is safe to drink). POTABLE WATER MUST ALSO BE USED FOR HAND HYGIENE.

1. Flush all pipes and faucets. Run both hot and cold water faucets for at least 5 minutes.
2. Thoroughly clean and sanitize all sinks before beginning to use them again.
3. Discard all ice in ice machines.
4. Flush, clean and sanitize all equipment connected to water lines according to the manufacturers' instructions. This equipment includes but is not limited to beverage-dispensing machines, ice machines, glass washers, dishwashers, spray misters, filters, coffee/tea urns, etc.
 - a. Contact your beverage distributor for post-mix machine cleaning instructions.
5. Run the empty dishwasher through the wash-rinse-sanitize cycle at least 3 times. This will flush the water lines and ensure the dishwasher is cleaned and sanitized inside before washing dishes and utensils in it.
 - a. Consult manufacturer instructions or contact the product representative if further instructions are needed.
 - b. For chemical sanitizing machines, use approved test kit to ensure appropriate sanitizer strength has been reached.
 - c. For high temperature machines, the hot water temperature must reach 180°F.
6. After completing Step 4 above, use the dishwasher to wash and sanitize any dirty dishes.
7. Run water softeners through a generation cycle.
8. Flush drinking fountains by running water continuously for at least 5 minutes.
9. After completing the above procedures, **contact your health inspector for a pre-reopening inspection.**

For more information, please call the Department of Inspections and Appeals at 515-281-6538.