



Guidance for Retail Food Establishments Under a Boil Water Order

Public water systems issue Boil Water Orders to notify their users when the drinking water is not safe to consume. A boil water order is issued when there is a coliform bacteria violation, when the water turbidity is over 5.0 NTU, when the water pressure is less than 20 PSI, or when there is a waterborne disease outbreak.

The Retail Food Establishment Manager is responsible for ensuring compliance with food safety requirements when under a Boil Water Order.

Following are temporary measures that can be taken under a Boil Water Order:

Drinking Water

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least 1 minute, or
- Use water brought in from an approved public water supply in a covered, sanitized container.

Beverages Made with Water

- Do not use post-mix carbonated beverage machines, auto-fill coffee makers, instant hot water heaters, ice machines or any other equipment that is connected to the potable water lines.



Ice Making

- Discard existing ice and do not make more ice.
- Use commercially manufactured ice.

Cooking

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least one minute, or
- Use water brought in from an approved public water supply in a covered, sanitized container.

Hand Washing

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least 1 minute, or

- Use water brought in from an approved public water supply in a covered, sanitized container.
- Hand washing procedures must follow the Texas Food Establishment Rules. The water temperature for hand washing must be a minimum of 100 degrees Fahrenheit.

Cleaning and Sanitizing Tableware and Utensils

- Only use single-service items.

After the Public Water System lifts the Boil Water Order, the Retail Food Establishment Must:

1. Flush pipes and faucets for at least 5 minutes
2. Flush, clean and sanitize equipment with water line connections according to manufacturer's directions
3. Flush drinking water fountains for a least 5 minutes
4. Clean and sanitize the ice machine. Discard the first batch of new ice

Additional questions or concerns can be directed to:

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