



ST. CLAIR COUNTY HEALTH DEPARTMENT

19 PUBLIC SQUARE, SUITE 150
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- Maternal-Child
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Public Health

Prevent. Promote. Protect.

St. Clair County
Health Department

together for your health

REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS SERVICED BY A WATER SUPPLY THAT IS UNDER A BOIL ORDER

1. Obtain an alternative potable water source via bulk milk tank operators or professional bulk water haulers. Use this water for hygiene, cooking, and sanitation purposes.
2. Use only bottled or boiled (see item #4) drinking water for beverages.
3. Use only bagged ice.
4. All water to be used in preparations should be boiled vigorously for 5 minutes. **DO NOT BOIL THE WATER FOR A LONGER TIME.** Excessive boiling may concentrate any chemical contaminants, raising their concentrations to harmful levels. This includes, but is not limited to:

Water for washing produce. Water used to thaw frozen foods. Water to be used for employee's handwashing. Water to be used for all washing of dishes and cooking utensils. All water used in the three-compartment sink. Water to be used to make sanitizing solutions.

5. Recommend discontinued operation of mechanical dishwashers (heat and chemical type). If mechanical dishwashing is used, sanitizing in a three-compartment sink must follow the dishwashing process.
6. Disconnect all direct water line fed soda fountain post mix machines, ice making machines, and direct water line fed coffee makers or beverage vending machines.
7. Use only single service dinnerware and utensils.
8. Limit offering toilet facilities to public except for extreme emergency.
 - Set up manual handwashing facilities next to toilet facilities and in the food preparation area. Wet hands and lather with soap. After scrubbing, rinse hands in free flowing potable water. Do not put water in basin.
 - Hand sanitizers are not an acceptable substitute for handwashing but can be used after handwashing as an additional precaution.
 - Limit offering toilet facilities to public except for extreme emergency.