



Boil Water Advisory Plan

Revised June 2023



OPERATING PROCEDURES UNDER A BOIL WATER ADVISORY

Procedures

As per the Louisiana Department of Health and Hospitals;

- Notify your customers of the boil advisory and explain precautions and safety practices.
- Bottled/ boiled water is required to be used for food prep, cooking, washing/rinsing/sanitizing of utensils and food contact surfaces, as well as for hand washing.
- Single service utensils (paper/plastic plates, forks, spoons, knives) are required to be used.
- In restrooms, provide bottled water or potable water, and sanitizer for washing hands.
- Ice machines must be disabled.
- Do not use fountain drink dispensers that use water as a component of the drink mix. Using bottled water, soft drinks and mixers is a must. Source ice from outside the boil water advisory affected area(s) is required. The above statement applies even when a water filter is present.
- Water pressure issues are exacerbated by customer misuse such as running faucets, during times that are not instructed. Only run faucets during mandatory Freeze Warning/ Advisories.
- Once the water supply has been confirmed safe for consumption by authorities, your fountain equipment must be flushed prior to dispensing beverages. (*See attached Flushing Procedures.*)
- When washing hands with potentially contaminated water, use soap and warm water, thoroughly dry hands, and then apply hand sanitizer. It is recommended to wash hands with boiled or bottled water.
- It is advised that individuals who recent surgical wounds, are immunosuppressed or have a chronic illness should use bottled or boiled water for cleaning.

Water Boiling

- In order to safely boil water, the water must reach a minimum temperature of 212° a "rolling boil" for a minimum of 1 minute.
- An alternative method of disinfecting the water, is to mix 1/8 TEASPOON of unscented, liquid chlorine laundry bleach to 1 Gallon of water, mix thoroughly, and leaving it undisturbed for a minimum of 30 minutes prior to consumptions.
- Store disinfected water in the Cater-Aid Gallon Pouches.

3 Compartment Sink

- Fill the 3 Compartment Sink with bottled or boiled water. (*See above procedure for boiling water*)
- Add 1/2oz. per Gallon of Pot n Pan and the QA Sanitizing Solutions per Gallon of water. The 1/2oz of the QA Solution allows for the safe 200 parts per million that is required.
- ONLY under a Boil Water Advisory is it acceptable to cut into the plastic containers of the dish chemicals.
- If using boiled water with the QA Sanitizing Solution, the boiled water must be cooled to room temperature before adding chemical. Adding the QA Sanitizing Solution to still hot water breaks down the chemical, and decreases its effectiveness. The Pot n Pan can be added to the water at any time.

Ice Machine

- Turn off machine as soon as you are made aware of the Boil Water Advisory.
- Use Ice in Bin.
- Contact the approved ice supplier The Ice House at 504-469-3503, to replenish ice until the Boil Water Advisory is lifted and water is deemed safe. This is for all Metro New Orleans, Covington and Slidell locations. Covington and Slidell must meet the minimum of 100lbs. per delivery, of 40lb. bags.
- If water is found to be contaminated, the machine must be sanitized and water filters are to be changed by All Temp. Contact Chain Restaurant Solutions in order to dispatch All Temp for this service.

Beverage Station Water Filters

- If water is found to be contaminated, filters must be changed before using the Beverage Equipment. Contract Chain Restaurant Solutions in order to dispatch All Temp for this service.

Beverage Soda Equipment

- Turn off equipment, and do not use.
- See the attached Flushing Procedures once the Boil Water Advisory has been lifted.
- If the sodas has an off-taste, please contact Coca-Cola Customer Service at 800-241-2653

Beverage Tea/ Coffee Equipment

- Turn off and do not use.
- Equipment heats water to 205° which is under the required 212° temperature.
- Flush the equipment by cycling it a minimum of 5 times without product in it.
- Clean urns, funnels, and pots thoroughly using the approved Urn Cleaner.

Plumbing

- Under a mandatory Freeze Warning/ Advisories, we instruct all locations to run water at a steady "pencil" width stream. It should be the hot water faucet anywhere of the interior of the restaurant, and the faucet of a mop sink or hose at the exterior of the building.

Testing

- Only when the Pressure has been restored to normal levels, will testing occur immediately. As is the case with water testing, it takes a minimum of 24 hours for testing to be completed and the results released. During this 24 hour period, water samples are captured within the "incubation period", and if no contamination is found, the boil water advisory is to be lifted.

Emergency Products & Supplies

Glassware

Sysco Item No.	Pack Size	Description	Use
7358304	12/80ct.	16oz. Soft Translucent Cup	Sodas & Teas
2769156	24/40ct.	8oz. Styrofoam Cup	Coffee
4023073	20/25ct.	9oz. Plastic Cup	Wine & Rocks Glass

Plateware

Sysco Item No.	Pack Size	Description	Use
1555210	4/135ct.	10 1/2" Plate Heavy Foam Black	Entrées & Large Salads
6288807	8/125ct.	6" Plate Heavy Foam Black	App Plate
1555320	8/125ct.	12oz. Heavy Foam Bowl	Soup
1857030	10/125ct.	4-5oz. Heavy Foam Bowl	Sides

Cutlery

Sysco Item No.	Pack Size	Description	Use
7012874	1/250ct.	Our currently Specified Kit	Flatware

Water & Beverages

Sysco Item No.	Pack Size	Description	Use
2788166	6/1Gal.	Gallon Bottled Water	General Washing
9901029	40/16.9oz.	Individual Bottled Water	Drinking Consumption
7083640	12/18.5oz.	Luzianne Sweet Tea	Drinking Consumption

Storage

Sysco Item No.	Pack Size	Description	Use
1763846	100/60Gal	Can Liner	"Body Bags"
7090165	1/50ct.	Cater-Aid Gallon Pouch	Storage for boiled water

START UP PROCEDURES FOLLOWING BOIL WATER ADVISORY

Purpose: The purpose of this procedure is to ensure that water using beverage equipment is started up with Safe water. This procedure should only be performed **AFTER** the Boil Water Advisory has been lifted.

Equipment to be considered: Post-mix and premix fountain dispensers, juice machines, icemakers, frozen carbonated beverage dispensers and any other water-using appliances such as coffee machines, filter housings and cartridges.

Destroy all Ice Made Prior to or During the Boil Water Advisory:

- From ice maker bin(s)
- From fountain dispenser bin(s)
- Any other ice bin(s)

Obtaining a Safe Water Source Approved by City Officials

1. Flush incoming water line
 - Open cold water side of a hand sink for a minimum of 30 minutes.
2. Flush all water lines in building
 - Open all other cold water faucets for a minimum of 5 minutes

Equipment Start-up

Quality Water Advantage water filtration system has been installed (Noted by a "Maintenance Program provided by Coca-Cola" sticker), Call 1-800-241-COKE (2653) to confirm that a technician will be dispatched to replace filter cartridges. These filters cartridges must be replace prior to any dispensing equipment being restarted.

Non-Quality Water Advantage Filters

- Water filter(s) must be replaced prior to any other Equipment Start-up.
- Run water from flush (activation) valve to drain for 5 minutes.
- Remove and discard water filter cartridge(s).
- Follow the sanitation procedures recommended by your water filter manufacturer to sanitize and clean water lines from filter to drink valves.
- Replace water filter cartridge(s).
- Any system that is without a new water filter cartridge must not be placed back in service.

Ice Makers

- Run two complete ice making cycles and discard all the ice made.
- Sanitize ice maker bin.

Fountain Dispensers

- Sanitize ice bin if present
- **Flushing Procedure**
 - The steps of this procedure are to be completed only AFTER the Boil Water Advisory has been lifted.
 - Run each beverage valve on each fountain or dispensing gun for a minimum of 2 minutes. Repeat process.

- Remove nozzles and diffusers from the dispensing valves and clean them with the special nozzle brush and a sanitizer solution; soak nozzles and diffusers in the sanitizer solution for about 3 minutes; replace after they are completely dry.
- Clean underneath dispensing valves with the sanitizer solution and a dedicated brush; dry with a clean towel.
- Wash the drip pan.
- Wipe down the entire surface of the dispenser.
- Empty the ice bin, clean and sanitize the sides of its interior.
- Fill ice bin.
- Allow the equipment chill plate to cool, then taste. If taste is satisfactory, you can begin dispensing beverages to your customers. If sodas have an off-taste, please contact Coca-Cola Customer Service at 800-241-2653.
- If taste is unsatisfactory, place service call.

Frozen beverage dispensers

- Discard all product in the dispenser(s).
- Place call for service.

Juice Machines

- Flush water through unit for at least 5 minutes on first flavor.
- Flush water through any additional flavors on same unit for at least 1 minute.

Coffee Makers / Tea brewers

- Brew at least 4 pots of hot water per unit

If the effectiveness of the any procedures is in doubt at any time during the flushing process, the procedures should be repeated in their entirety.