Boil Water AdvisoryFood Establishments

Follow these general guidelines during a boil water advisory. In some cases, there may be additional requirements.

Ensuring Safe Water

During the boil water advisory, all the water you provide to your customers must be safe.

- Boil the water. Tap water should be brought to a rapid, rolling boil for one minute. Cool the water and place it in clean, sanitized, and covered containers. Use immediately or refrigerate for later use. Commercially bottled water may be used as an alternative.
- Post signs at all sinks in the washrooms and kitchen to tell staff and customers not to drink the water.
- Discard all ice, food, and beverages that may have been made with untreated tap water.
- Shut off drinking water fountains.

Preparing Food and Drinks

- Do not consume or serve untreated water.
- Disconnect soft drink beverage lines, coffee machines, and other equipment that is connected directly to the water supply. Use only canned or bottled beverages.
- Use boiled tap water or bottled water to:
 - Wash raw fruits and vegetables.
 - Prepare food products that will be served without cooking (e.g. pudding, gelatins, drink mixes).
 - Make tea and coffee.
 - Make ice. Ice machines must be emptied and not used during the boil water advisory.
 - Commercially prepared ice may be used as an alternative.

Cleaning and Sanitizing

- Commercial dishwashers. Continue to use. As always, the sanitizing rinse cycle must reach at least 82°C (180°F) for high temperature dishwashers. For low temperature dishwashers, use test strips to confirm adequate sanitizer concentration.
- Manual dishwashing. Continue as normal. Wash dishes in hot, soapy water. Rinse, then sanitize. Let dishes air dry.
- Surface sanitizing. Continue as normal using correct strength of sanitizing solution. If bleach is used, mix fresh daily.
- To make a dilute bleach solution, mix 20 mL (4 teaspoons) of bleach in 10 L (10 quarts) of tap water. Use test strips to verify sanitizer concentration at 100 ppm.

Handwashing

Tap water can be used for handwashing.

- Wash hands for at least 20 seconds with soap and water. Dry with paper towels.
- After washing, use alcohol-based hand sanitizer containing at least 60% alcohol.

After the Boil Water Advisory Is Lifted

- Run cold water faucets and drinking fountains for at least one minute.
- Flush, clean, and sanitize water lines on equipment such as beverage machines, coffee machines, and ice machines. Follow the manufacturer's instructions.
- Replace all water filter cartridges on equipment.
- Run water softeners through one regeneration cycle. In the case of flooding or sewage contamination, drain and refill hot water heaters if they were set below 45°C.

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