



Fulton County Department of Health and Wellness Environmental Health Services Division

WATER-RELATED EMERGENCY GUIDELINES

Emergency Guidelines for Food Service Facilities and other Fulton County Department of Health and Wellness (FCDH&W) regulated Facilities.

When the water supply has been biologically contaminated, a **BOIL WATER ADVISORY** will be issued.

If the water supply is biologically contaminated, water to be used for drinking, washing (hands, food, and dishes), or cooking, must be boiled until the potable water supply is declared safe. If you cannot boil water and there is no other option, you **MUST** stop food service activities until the water is declared safe. *Food service facilities **MUST** report voluntary closure to EHS immediately.*

NOTE: The **Water Provider** will alert customers / citizens of any potential or confirmed contamination. The **Water Provider** will alert customers / citizens when the advisory is over.

Fulton County Environmental Health Services Division (**EHS**) recommends the following safety precautions to be taken in the event of a water-related emergency due to a natural disaster, accident, water system malfunction or willful contamination of a water system. Article V Food Service Code 34-154 (2) b. "Imminent health hazard. When an imminent health hazard is found to exist, corrective actions for food service establishments shall be initiated as ordered by the department, and shall include immediate cessation of operation until facility is under compliance. Failure of a food service establishment to comply with the corrective action plan and immediate cessation of operation shall subject the food service establishment to immediate closure by the department pursuant to O.C.G.A. 31-5-9." For more information: www.geocities.com/ehsfulton

DURING THE ADVISORY

1. Stop using appliances and equipment that use inline potable water, such as dish machines, ice machines, soda fountains, dipper wells, tea / coffee makers.
2. Use disposable paper, plastic or foam items where possible (plates, cups, forks, etc).
3. Hand washing with water that has been boiled* and cooled.
4. Use boiled* water to:
 - Wash, rinse and sanitize during dishwashing
 - Wash/rinse any food item
 - Prepare/cook all food/drink items
 - Prepare sanitizing solutions for cleaning

***CDC Directions for Boiling Water:** Boil water vigorously for 1 minute and allow it to cool to room temperature, without the addition of ice. Boiling water is the best method for making water safe to drink. Boiling water as recommended will kill bacterial, parasitic, and viral causes of diarrhea.

AFTER THE ADVISORY

1. Flush fixtures and clean equipment, (dish machines, ice machines, soda fountains, dipper wells, tea / coffee makers, etc.) for several minutes and restart. Use the manufacturers guidelines to clean equipment.
2. Discard contaminated ice and clean the machine. Use manufacturers guidelines to clean equipment.
3. Change / disinfect filters.
4. Drain, disinfect, and refill water storage tanks. Always follow the manufacturers guidelines.

NO WATER AVAILABLE

Alternative sources of potable water include:

- Bottled water
- Treated or distilled water
- Packaged ice from an approved source

EHS will evaluate each situation on a case-by-case basis. Food service facilities may modify menus, develop other options (such as bottled water) or stop operations until the situation has been corrected.

CHEMICAL CONTAMINATION

- **STOP** using water until the water has been declared safe by the **Water Provider**.