

☑ Check List

Boil Order

During the order:

- Contact TCHD
- Turn water supply and circuit breakers off
- Must obtain potable water or bring water to a rolling boil on site for 1 minute before use
- Post signage on appropriate machines, devices, or sinks.

After order is lifted:

- Flush water lines
- Sanitize fixtures and sinks
- Sanitize dish machine (run it 3 times)
- Empty and sanitize ice machines (3 times)
- Change filters and flush lines of ice and beverage units

Power Outage

Of 6 hours or less:

- Outage reported to utility
- If exceeds 6 hours, contact the Health Department
- Cold temperatures documented (initial and at 4 hour intervals)
- Move foods, if necessary
- Hot time temperature control for safety (TCS) foods must be cooled correctly

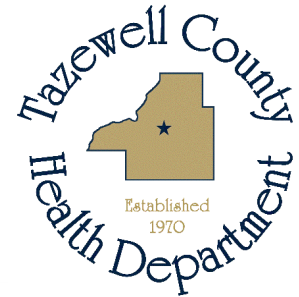
For more than 6 hours:

- Close the establishment
- Ensure TCS foods must stay frozen or 41°F or below
- Use alternative cold storage, if available

When you first become aware of a boil order or power outage that affects your food facility, contact the appropriate utility company and TCHD.



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Boil Order and Power Outage

Guidelines for licensed food establishments when a boil order or power outage occurs

Please contact with questions or concerns.

Boil Order

Ensure all water supply and circuit breakers for your dish machine, ice machine, water dispensers, dipper wells, coffee makers, tea brewers and soft drink machines are turned off. Post signage notifying customers of affected devices.



Potable water must be obtained from approved sources (e.g., from tank trucks or potable bottled water) for the following operations:

1. Coffee, tea, other beverages made in the establishment
2. Ice
3. Washing produce or thawing frozen foods
4. Employee hand washing
5. Washing all dishes and cooking utensils
6. All water used in 3 compartment sinks
7. All water for sanitizing solutions

*If potable water is not attainable and a heat source is available, bring water to a rolling boil for one minute before use (CDC, 2013).

Alternatives to water usage:

- 1) Commercially packaged ice
- 2) Single-service items or disposable utensils
- 3) Pre-prepared foods from approved sources may be used in place of complex preparations on-site
- 4) Portable toilets may be available for sanitary purposes

When the “boil order” is lifted :

- 1) Run all water lines for one minute to flush contaminated water from your system. This includes each fill point for post-mix soda and beverage machines.
- 2) Clean and sanitize all fixtures, sinks and equipment connected to water lines.
- 3) Run your dishwasher empty through three complete cycles to flush the water lines and assure that the dishwasher is cleaned internally before using it to wash equipment and utensils.
- 4) Discard all ice in ice machines: clean and sanitize (1 tablespoon of bleach per gallon of potable water) the interior surfaces; run the ice through 3 cycles; and discard ice with each cycle.
- 5) Replace all ice machine filters and beverage dispenser filters and flush all water lines connected to these units for 10 to 15 minutes (longer time due to small line volume).

Power Outage

Report power outages to your utility company immediately and determine the estimated length of the outage. Notify the Health Department if the outage is projected to last six hours or more.

1. At the beginning of the outage, manager/employee must document the time and temperatures of all cold holding units. Temperatures must be monitored every 4 hours with a food product thermometer that is located near the door of the cold holding unit.
2. Minimize the number of times these unit doors are opened. Food will usually stay cold in the refrigerator 4 to 6 hours (if unopened).

3. Time and temperature controlled for safety (TCS) foods must remain at 41°F or below. Foods should be moved from smaller units into walk-in-coolers, freezers or larger commercial units.
4. TCS hot foods must be cooled quickly, in an ice bath, prior to placing into any cooler or freezer (if hot food is placed into a cooler or freezer, the ambient air temperature may get too warm causing a potential for spoilage and product loss).

When power is projected to be out for more than 6 hours:

1. Be prepared to close the facility.
2. TCS frozen foods must remain frozen. If these foods thaw, they may not be refrozen. If they remain below 41°F, they may be used. Foods stored in a well-stocked freezer should keep up to 2 days after the power has gone out and 1 day for a half-full freezer. Covering the freezer with quilted wraps will help keep it cold.
3. It is recommended that your facility have a back-up generator. It should be inspected frequently to ensure that it is operational. Be sure employees are properly trained to operate the generator, if needed.
4. Dry ice can be used to help keep foods cold. About 25 pounds of dry ice should keep a 10 cubic foot freezer cold for 2 to 4 days.

