

Fact Sheet For Food Facilities Under A Boil Water Advisory

- Use bottled or [boiled water](#) for drinking, and to prepare and cook food.
- If bottled water is not available, bring **water to a full rolling boil for 1 minute**. After boiling, allow the water to cool before use.
- Boil tap water even if it is filtered
- **Coffee makers, ice machines, or water or soda dispensers**
 - Do not use water from any appliance connected to your water lines. This includes the water and ice dispensers in your refrigerator/freezer.
 - Do not use ice from ice trays, ice dispensers, or icemakers
 - Throw out all ice previously made with tap water
 - Use bottled, boiled, or disinfected water to make coffee and ice.
 - When the boil water advisory is lifted, consult the manufacturer and/or manual to find out how to sanitize appliances.
- **Preparing food and beverages & food preparation surfaces**
 - Wash fruits and vegetables with bottled, boiled, or disinfected water.
 - Use bottled or boiled water that has cooled to cook food.
 - Wash food preparation surfaces with bottled, boiled, or disinfected water.
- **Handwashing**
 - Use bottled or boiled water to [wash hands](#).
- **Washing dishes**
 - If possible, use disposable plates, cups, and utensils during a boil water advisory.
 - Dishwashers generally are safe to use if:
 - The water reaches a final rinse temperature of at least 150 degrees Fahrenheit (66°Celsius), or
 - The dishwasher has a sanitizing cycle.
 - To wash dishes by hand:
 - Wash and rinse the dishes as you normally would using hot water.
 - In a separate basin, add 1 teaspoon of unscented household liquid bleach for each gallon of warm water.
 - Soak the rinsed dishes in the water for at least one minute.
 - Let the dishes air dry completely before using again.