Andy Beshear

GOVERNOR CABINET FOR HEALTH AND FAMILY SERVICES

DEPARTMENT FOR PUBLIC HEALTH

275 East Main Street, HS1GW-A

Frankfort, Kentucky 40621

Phone: (502) 564-3970

Fax: (502) 564-9377

Steven Stack, MD

SECRETARY

John Langefeld, MD

COMMISSIONER

WATER INTERRUPTION GUIDELINES FOR FOOD SERVICE ESTABLISHMENTS NO WATER/BOIL WATER

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During a water supply emergency, water may serve as a source of contamination for food, equipment, utensils, and hands. Unsafe water is also a vector in the transmission of disease. Therefore, in order to provide protection to consumers and employees, water shall be obtained from approved sources regulated by law and shall be handled, transported and dispensed in a sanitary manner.

IN THE EVENT OF CHEMICAL CONTAMINATION OF THE WATER SUPPLY, THE ESTABLISHMENT SHALL CEASE OPERATION AND SHALL NOT RESUME OPERATION UNTIL THE CABINET OR LOCAL HEALTH DEPARTMENT ASSURES THAT SAFE OPERATIONAL PROCEDURES ARE IN PLACE.

I. Risk Assessment

In the event of an emergency involving water service interruption, appropriate food establishment responses taken after an

assessment of multiple factors include:

- The complexity and scope of food operations.
- The onset and duration of the emergency event.
- The impact on other critical infrastructure and services.
- The availability of alternative procedures used to meet Food Code and Food Law requirements.
- A food establishment manager (or the “Person-in-Charge”) responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements

II. Risk Control Measures

- Temporarily ceasing operations; or
- Obtaining a temporary supply of potable water in accordance with State or Federal drinking water regulations.

III.Response

The following temporary alternative procedures for addressing specific affected food operations during a water interruption or boil water.

Alternative Procedures during a Water Interruption of Two Hours or Longer

Affected Operations Handwashing Alternative Procedure

- Temporary handwashing stations shall be set up for all food service operations using only transported water from approved sources or from commercially bottled water. Hand washing followed up with hand sanitizer.

Toilet Facilities – No water to flush toilets and urinals

Alternative Procedure

- Toilet rooms and/or portable toilets with adequate hand washing facilities accessible to employees during all hours of operation may be used until water service is restored.
- Discontinue operation if toilet facilities are not available.

Drinking Water

Alternative Procedure

- Use commercially bottled water

  And/or
- Haul water from an approved public water supply in a covered sanitized food grade container

  And/or
- Use a licensed drinking water tanker truck

Cooking-Food Prep Requiring Water, including Reconstitution of Dried Foods

Alternative Procedure

- No bare-hand contact of RTE foods still applies without exception.
- No grinding of meat.
- Discard any food left on site prepared with water prior to the water contamination.
- Use prepared food from an alternate approved source.
- Use potable water from an alternate approved source.
- Food service operations shall be limited to the following: Carry out only, cook and serve only, and minimal cutting and slicing.

Washing produce

Alternative Procedure

- Obtain and use prewashed packaged produce.
- Use produce washed prior to water interruption.
- Use frozen/canned produce.
- Wash fresh produce with potable water from an approved alternate source.

Ice Making

Alternative Procedure

- Use ice prepared before interruption.
- Discard ice prepared with contaminated water.
- Discontinue preparation of ice.
- Purchase packaged potable ice.

Cleaning and Sanitizing of Equipment, Utensils, Tableware and Facility

Alternative Procedure

- Use only single-service articles.
- Utensils washed, rinsed, and sanitized using only water from approved sources.
- Use commercially bottled water or water from an approved public water supply in a covered sanitized food grade container.
- Use approved sanitizers in adequate concentration in final step to destroy bacterial contamination.

Alternative Procedures during a Contaminated Water Supply

The following are temporary alternative procedures that can be taken to address specific affected food operations during a biological contamination of the water supply (boil water advisory). For "boiled" water, the water must remain at a rolling boil for at least three minutes.

Affected Operations Handwashing

Alternative Procedure

- Use heated bottled water, boiled water or safe water hauled from an approved public water supply.
- Drinking Water
- Use commercially bottled water

  And/or
- Haul water from an approved public water supply in a covered sanitized food grade container

  And/or
- Arrange to use a licensed drinking water tanker truck.
- No bare-hand contact of RTE foods still applies without exception.

Beverages made with water-including post mix carbonated beverages, auto-fill coffee makers, instant hot water dispenser,
juice, tea, etc.

Alternative Procedures

- Discontinue use of post-mix carbonated beverage machine, auto-fill coffee makers, instant hot water heaters, etc. using auto-fill.

Ice Making

Alternative Procedures

- Discard existing ice.

  And
- Discontinue making ice.
- Use commercially manufactured ice.

Preparing Food Products Requiring Water

Alternative Procedures

- Discard any ready-to-eat food prepared with water prior to the discovery of the contamination.
- Prepare ready-to-eat food using commercially bottled or boiled water.

Washing/Soaking Produce

- Use pre-washed packaged produce.
- Use frozen/canned fruits and vegetables.

  And/or

- Wash fresh produce with boiled, commercially bottled water, or safe potable water hauled from a public water supply.

Cleaning and Sanitizing Utensils and Tableware

Alternative Procedures

- Use single-service utensils and tableware.

  Or

- Utensils washed, rinsed sanitized in the three-compartment sink with boiled, commercially bottled water or safe potable water hauled from a public water supply.

Spray Misting Units

- Discontinue use of misters.

When Informed That the Water Supply is Safe Again

A food establishment ordered or otherwise required to cease operations may not re-open until authorization by the Regulatory Authority.

Recovery

After restoration of water services and/or after the "Boil Water Advisory" has lifted, insure the following:

- Flush water pipes/faucets following directions from the local water municipality authority.
- Flush, clean and sanitize equipment with water connections in accordance with manufacturer's instructions.
- Run water softeners through a regeneration cycle.
- Drain reservoirs in tall buildings.
- Flush hot water tanks.
- Change out all filters.
- Flush beverage machines
- Flush drinking fountains: run continuously for five minutes.
- Ice Machine Sanitation:
  - Flush the water line to the ice machine inlet.
  - Close the valve on the water line behind the ice machine and disconnect the water line from the ice machine inlet.
  - Open the valve, run five gallons of water through the valve and dispose of the water.
  - Close the valve.
  - Reconnect the water line to the ice machine inlet.
  - Open the valve.

- Flush the water lines that goes into the ice machine.
- Turn on the machine.
- Make ice for one hour and dispose of the ice.
- Clean and sanitize all parts and surfaces that were in contact with any contaminated water and ice following the manufacturer's instructions.

Employee information: Post signs or copies of the water system's health advisory. Develop a plan to notify and educate employees about water emergency procedures.