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Boil Order Procedures for Food Establishments

If a boil order is in effect, the following standards shall be followed by the food establishment:

Ceasing of operation until the boil order is lifted **OR** obtaining an alternate supply of potable water and/or ice plus satisfactory methods for hand washing, food preparation, equipment cleaning, and sanitation.

Hand Washing Options

- Use potable water from an alternate health department approved source (i.e. commercial bottled water)
- Fill sink with water, adjust to 50-100 ppm chlorine sanitizer and dip hands for 20 seconds

Food Preparation Guidance

- **Produce:**
 - Use prewashed packaged produce **OR**
 - Use frozen/canned produce **OR**
 - Wash fresh produce with potable water from a health department approved source.
- **Preparation and cooking requiring water, including a reconstitution of liquid concentrates and dried food:**
 - Discontinue sale of prepared food requiring water **OR**
 - Obtain prepared food from an approved source **OR**
 - Use potable water from a health department approved source **OR**
 - Boil water for 3-5 minutes before using in food preparation.
- **Carbonated and other beverages:**
 - Substitute with bottled or canned beverages and turn off water lines to beverage dispensers. Such dispensers shall be completely flushed and sanitized before being returned to service after boil order has been lifted.
 - Use potable water from a health department approved source.
 - Discontinue the use of ice machines and use ice from an approved source.
- **Utensils and food contact equipment:**
 - Use only single service tableware and kitchenware **OR**
 - Use potable water from a health department approved source **OR**
 - Use waterless cleaning or non-potable water for floors and other nonfood contact surfaces.
 - Store food dispensing utensils in the food products.
 - Use chemical dishwasher or dish was in a 3 compartment sink with proper wash, rinse, and sanitize setup.

Once the boil order is lifted:

- Flush the building water lines, and clean faucet screens and waterline strainers on mechanical dishwashing machines.
- Purge all water-using fixtures and appliances, such as, ice machines, beverage makers, hot water heaters, etc.
- Clean and sanitize all fixtures, sinks, and equipment connected to water lines.

For more information regarding utility interruptions in food establishments such as power outages, water supply interruptions, and more, please refer to our brochure Coping with Utility Interruptions in Food Establishments.