

Recommended “Boil Water Notice” Protocol

DEFINITIONS

The difference between a “Boil Water Notice” and a “Boil Water Advisory” depends on the degree of certainty that a water system has been contaminated. The definition for each is as follows:

“Boil Water Notice” means a notice, whether written or verbal (i.e., media), issued by the Department, or the owner or operator of a public water system, notifying the users of the water system that the water is contaminated and to boil the water (vigorous rolling boil for at least one minute) prior to using it for drinking or cooking. The notice shall give the reason for its issuance and corrective actions being taken.

“Boil Water Advisory” means an advisory, whether written or verbal (i.e., media), issued by the Department, or the owner or operator of a public water system, notifying the users of the water system that the water may be contaminated and to boil the water (vigorous rolling boil for at least one minute) prior to using it for drinking or cooking. The advisory shall give the reason for its issuance and corrective actions being taken.

1. Maintaining functional toilets is a major issue. Without toilets for your associates in the store, you have to shut down operations. If stores do not have sufficient pressure to flush, then set up buckets and bottled water to allow them to be flushed. This method will work by filling toilet tanks or pouring in sufficient amounts to flush straight-line systems. Most important is to have the toilets checked regularly, every 10 minutes or sooner, to assure they do not get blocked and flood. Keep in mind that local people may be coming to store location since their home toilets are not working.
2. The corporate public affairs officer and facility maintenance director should be brought in to help manage each situation.
3. Another major issue is to assure proper Q-San sanitizer concentration is made at the three compartment sinks in perishable departments. As a result of the loss in water pressure or under a boil water notice it will be necessary to mix the sanitizer manually. Test kits must be available and associates must be trained in proper use of the QT-10 test kits. Once the “boiled water notice” is issued by the city, operators need to switch to bottled water for all sanitizing.
4. If the store location does not have strong enough water pressure to use the chemical cleaning system an alternative system must be available, especially in the meat and seafood departments. Options include a “bucket and brush” or portable steamer.
5. Procedures for manually mixing Grease Cutter Positive, Q-San and Ultra Deli Detergent.

6. The best option for applying Q-San sanitizer to large surfaces, as well as meat and seafood department equipment, is to use two and a half gallon pump sprayer to sanitize. 3-step process is as follows: Mix Grease Cutter Positive degreaser in buckets and use brushes and elbow grease to clean equipment. Rinse with buckets and potable water. Then mix the proper concentration of Q-San sanitizer in bucket, test with QT-10 paper, then place in sprayer to sanitize equipment.
7. Be sure to increase glove usage through out all departments, especially the deli/bakery.
8. Associates must set the sanitizer sink compartment using bottled water. Store management should walk the store and report to the corporate food safety officer every three hours that the sinks and sanitizer buckets have been changed. The requirement to have the store management report back in writing at an established frequency will give you accountability and paper trail of actions being completed.
9. When the city sets a “boiled water requirement”, your stores will be rushed for bottled water. You must hold back some bottled water for store use to for sanitizing.
10. A good plan with written policies and requirements is essential for store managers to address the concerns of health officials.
11. I would recommend that a emergency pack be make up at corporate for use in any district to consist of portable steam cleaners, pump sprayers, extra gloves, chemicals and other item which may be in short supply during a crisis. A supply of R-T-U sanitizer could also be maintained.

GREASE CUTTER POSITIVE $\frac{3}{4}$ ounce / gallon of water

GALLONS OF WATER	OZ	TSP	TBSP	CUP
1	$\frac{3}{4}$	4½	1½	---
2	1½	9	3	---
4	3	13½	4½	---
6	4½	18	6	½
8	6	22½	7½	---
10	7½	27	9	---
12	9	31½	10½	1
14	10½	36	12	---
16	12	40½	13½	---
18	13½	45	15	1½
20	15	49½	16½	---
22	16½	54	18	---
24	18	58½	19½	2
26	19½	63	21	---
28	21	67½	22½	---
30	22½	72	24	2½

Q-SAN SANITIZER (200 ppm) $\frac{1}{4}$ ounce / gallon of water

GALLONS OF WATER	OZ	TSP	TBSP	CUP
1	$\frac{1}{4}$	1½	---	---
2	½	3	1	---
4	1	6	2	---
6	1½	9	3	---
8	2	12	4	$\frac{1}{4}$
10	2½	15	5	---
12	3	18	6	---
14	3½	21	7	---
16	4	24	8	½
18	4½	27	9	---
20	5	30	10	---
22	5½	33	11	---
24	6	36	12	$\frac{3}{4}$
26	6½	39	13	---
28	7	42	14	---
30	7½	45	15	---

**ULTRA DELI DETERGENT $\frac{1}{4}$ ounce per gallon of water**

GALLONS OF WATER	OZ	TSP	TBSP	CUP
1	$\frac{1}{4}$	$1\frac{1}{2}$	---	---
2	$\frac{1}{2}$	3	1	---
4	1	6	2	---
6	$1\frac{1}{2}$	9	3	---
8	2	12	4	$\frac{1}{4}$
10	$2\frac{1}{2}$	15	5	---
12	3	18	6	---
14	$3\frac{1}{2}$	21	7	---
16	4	24	8	$\frac{1}{2}$
18	$4\frac{1}{2}$	27	9	---
20	5	30	10	---
22	$5\frac{1}{2}$	33	11	---
24	6	36	12	$\frac{3}{4}$
26	$6\frac{1}{2}$	39	13	---
28	7	42	14	---
30	$7\frac{1}{2}$	45	15	---