

# Boil Water Events

## Information for Restaurants

For the duration of a boil water order restaurant operators must take the following actions.

1. Tap water must not be used for cooking or other food preparation procedures unless it has been brought to a rolling boil for at least two minutes. Another alternative is to utilize bottled water, certified for sale by the New York State Department of Health.
2. Ice machines must not be used. All ice must be bagged, or have been in the machine prior to the issuance of the boil water order.
3. Signs must be posted in all restrooms advising customers that they should not drink water from the tap.
4. Use of the three-compartment sink or chemical sanitizing dishwashers for ware washing ARE ALLOWED so long as there is adequate sanitizer (chlorine, iodine, quaternary ammonia) during the final rinse.
5. Use of hot water sanitizing dishwashers IS NOT ALLOWED as those types of machines do not meet a high enough temperature to destroy all disease causing pathogens that might be present.
6. Fruits & vegetables must be rinsed under bottled water or water that has been boiled – NOT under water straight from the tap.

This order is in effect until the public water supply line has been repaired and sampling indicates that the water is in compliance with

New York State Health Department requirements. While our office will do our best to contact you when the order is lifted, you should plan to monitor the local news media outlets for updates.

For more information please contact Cayuga County Environmental Health Services: 315- 253-1405