

Check-off list

Boil Order

During the order

Health Department contacted
Water supply and circuit breakers off
Potable water obtained
Water on site being boiled

After order is lifted

Water lines flushed
Fixtures/sinks sanitized
Dish machine sanitized (3 times)
Ice machines emptied/sanitized (3 times)
Ice/beverage filters changed and lines flushed.

Power Outage

Less than 6 hours

Outage reported to utility
If exceeds 6 hours, contact TCHD
Cold temperatures documented (initial and 4 hour intervals)
Foods moved if necessary
Hot Potentially Hazardous foods cooled correctly

More than 6 hours

Establishment closed
PH foods must stay frozen or 41°F or below
Alternative cold storage available/used
Back-up generator used
Dry ice used

When in doubt,
throw it out!!!!



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Boil Orders and Power Outages

Responsibilities for TCHD licensed establishments



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Boil Order

When you first become aware of the boil order, contact the Health Department and the appropriate water company. Stopping operations temporarily or permanently may be necessary.

First, turn off all the water supply and all circuit breakers for your dish machine, ice machine, water dispensers, dipper wells, coffee makers, tea brewers and soft drink machines. Post signage not to use these devices.

Potable water must be obtained from approved sources (e.g., from tank trucks or potable bottled water) to use for the following:

1. Coffee, tea, other beverages made in the establishment.
2. Ice
3. Washing produce or thawing frozen foods.
4. Employee hand washing
5. Washing all dishes and cooking utensils.
6. All water used in 3 compartment sinks.
7. All water for sanitizing solutions.

**If it is not possible to obtain potable water from trucks or bottled water and if a heat source is available, boil the water vigorously (water should be bubbling and rolling) for one minute (FDA, 2006).

Retail food establishments may consider the following alternative procedures to minimize water usage:

- 1) Commercially packaged ice may be

substituted for ice made on-site.

- 2) Single-service items or disposable utensils may be substituted for reusable dishes and utensils.
- 3) Pre-prepared foods from approved sources may be used in place of complex preparations on-site.
- 4) Restrict menu choices or hours of operation.
- 5) Portable toilets may be available for sanitary purposes.

After "boil order" is lifted or water service resumes, these precautionary measures must be followed:

- 1) Run all water lines for one minute to flush contaminated water from your system. This includes each fill point for post-mix soda and beverage machines.
- 2) Clean and sanitize all fixtures, sinks and equipment connected to water lines.
- 3) Run your dishwasher empty through three complete cycles to flush the water lines and assure that the dishwasher is cleaned internally before using it to wash equipment and utensils.
- 4) Discard all ice in ice machines: clean and sanitize (1 tablespoon of bleach per gallon of potable water, or other approved sanitizer at the proper concentration) the interior surfaces; run the ice through 3 cycles; and discard ice with each cycle.
- 5) Replace all ice machine filters and beverage dispenser filters and flush all water lines connected to these units for 10 to 15 minutes (longer time due to small line volume).

Power Outage

Store operators and their employees must know the correct emergency procedures for handling food during a power outage. It is your responsibility for providing safe food products to the public.

1. Report any outage to your utility immediately. Stay in contact with the utility to determine an estimated duration of the outage.
2. Store operators must notify the Tazewell County Health Department if the projected

time exceeds 6 hours.

3. At the beginning of the outage, manager/employee must document the time and temperatures of all cold holding units. Temperatures must be monitored every 4 hours with a food product temperature that is located near the door of the cold holding unit.
4. Minimize the number of times these unit doors are opened. Food will usually keep cold in the refrigerator 4 to 6 hours (if unopened)
5. Potentially hazardous foods must remain at 41°F or below. Foods should be moved to smaller units, into walk-in-coolers, freezers or larger commercial units.
6. Potentially hazardous hot foods must be cooled quickly, in an ice bath, prior to placing into any cooler or freezer (if hot food is placed into a cooler or freezer, the ambient air temperature may get too warm causing a potential for spoilage and product loss).

When power is projected to be out for more than 6 hours:

1. Be prepared to close the store if the outage will exceed 6 hours.
2. Potentially hazardous frozen foods must remain frozen. If these foods thaw, they may not be refrozen. If they remain below 41°F, they may be used. Foods stored in a well-stocked freezer should keep up to 2 days after the power has gone out and 1 day for a half-full freezer. Covering the freezer with quilted wraps will help keep it cold.
3. If food volumes are too large, have alternatives available for food storage (i.e., refrigerated trucks or trailers).
4. It is recommended that your store have a back-up generator. It should be inspected frequently to ensure that it is operational, and be sure employees are properly trained to operate the generator, if needed.
5. Dry ice can be used to help keep foods cold. About 25 pounds of dry ice should keep a 10 cubic foot freezer cold for 2 to 4 days.