

# Food Safety & Boil Alerts

What you need to know if your water supply is under a BOIL ALERT...

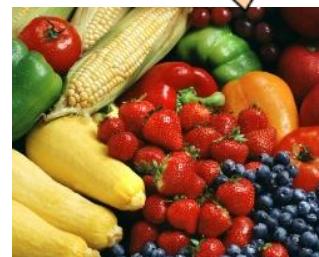
## HANDWASHING

- Use potable or bottled water from an alternate safe source.
- Set up your own handwashing station by placing safe water in an Igloo-type cooler with a spigot. Place an empty bucket under the spigot to catch the water. Provide hand soap and disposable towels at the station.



## WASHING PRODUCE

- Obtain and use pre-washed, packaged produce.
- Wash fresh produce with potable or bottled water from an alternate approved source.
- Use produce washed prior to the boil alert.
- Use frozen/canned produce.



## CLEANING AND SANITIZING

- Use only single-service (disposable) utensils.
- Use alternate (bottled) approved water.
- Use approved sanitizers in adequate concentration in the sanitize compartment.
- Use 50-100ppm chlorine solution or 200ppm quaternary ammonia solution.

## ICE MAKING

- Discard all ice in the facility.
- Discontinue preparation of ice.
- Drain water from the ice machines.
- Do not clean and sanitize ice machines until the boil alert has been lifted.
- Purchase packaged ice from a reputable company.

**Don't take a chance with food safety. If in doubt, throw it out. It is far cheaper to replace food than it is to deal with an outbreak of an illness.**

**Call Miami County Public Health if you need any assistance:**

**937-573-3535**