



**CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH**

Steven L. Beshear
Governor

FOOD SAFETY BRANCH
275 East Main Street, HS1C-F
Frankfort, Kentucky 40621
(502) 564-7181
(502) 564-0398
www.chfs.ky.gov

Janie Miller
Secretary

**WATER EMERGENCY GUIDELINES
FOR FOOD SERVICE ESTABLISHMENTS**

Revised November 2008

These guidelines are for establishments that provide food service to the public. During a water supply emergency, water may serve as a source of contamination for food, equipment, utensils, and hands. Unsafe water is also a vector in the transmission of disease. Therefore, in order to provide protection to consumers and employees, water shall be obtained from sources regulated by law and shall be handled, transported and dispensed in a sanitary manner.

IN THE EVENT OF CHEMICAL CONTAMINATION OF THE WATER SUPPLY, THE ESTABLISHMENT SHALL CEASE OPERATION AND NOT RESUME OPERATION UNTIL THE CABINET OR LOCAL HEALTH DEPARTMENT ASSURES THAT SAFE OPERATIONAL PROCEDURES INCLUDING THE FOLLOWING ARE IN PLACE:

- **Shut off the following:** Ice machines, drinking fountains, produce misters, bottled water refill machines, fountain drink equipment, and running water dipper wells.
- **Discard:** Ice and beverages made with contaminated water.
- **Ice:** Use only packaged ice from commercially approved facilities outside the affected area. Leave the unit off until the water is OK again, then clean and sanitize the unit following manufacturer's suggested guidelines. Make ice for one (1) hour and dispose of the ice.
- **Water:** Use only bottled water for drinking, cooking, food preparation, and washing produce.
- **Food:** Only prepackaged ready-to-eat food items and commercially prepared salads in deli areas. No cutting or grinding of meat.
- **Drinks:** Use only canned or bottled drinks. Coffee and tea shall be made from bottled water.
- **Hand washing:** Temporary handwashing stations shall be set up for all food service operations with only transported water from approved sources. Hand washing shall be followed up with hand sanitizer.
- **Food service operations shall be limited to the following:** Carry out only, cook and serve only, and minimal cutting and slicing.
- **Single service eating and drinking utensils:** Only single service items shall be used.
- **Utensil washing:** Utensils shall be washed, rinsed, and sanitized using only water from approved sources.
- **Employee information:** Post signs or copies of the water system's health advisory. Develop a plan to notify and educate employees about water emergency procedures.