



Colorado Department
of Public Health
and Environment

Division of Environmental Health and Sustainability

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EQUIPMENT START UP PROCEDURES AFTER BOIL OR BOTTLED WATER ADVISORY (“Advisory”)

The purpose of this checklist is to ensure that equipment connected to the water supply is safe to use prior to start-up and following the lifting of a Boil or Bottled Water Advisory. Please contact your equipment service representative to ensure any other procedures not listed in this document, but related to your specific type of equipment, are followed.

Equipment to be considered: Domestic and commercial soft drink dispensers, juice machines, icemakers, frozen carbonated beverage dispensers, produce misters and any other water-using appliances such as coffee machines, water filters and cartridges that are connected to affected water supply.

Discard all Ice Made After Service Disruption or During the Advisory:

- From ice maker bin(s)
- From fountain dispenser bin(s)
- Any other ice storage bin(s)

After the message has been received that the Advisory has been lifted, the following steps must be taken to ensure the safe use of equipment. If the facility has been closed during the Advisory, turn on all faucets/taps and allow the water to run freely for 2 minutes. The following procedures for equipment must be used:

Equipment Start-up

Water Filter Systems

- Follow the sanitation procedures recommended by your water filter manufacturer and/or equipment service representative.
- Clean and sanitizeⁱ filter housings.
- All filter(s) on equipment should be removed and replaced if not designed to be cleaned in-place **prior** to any equipment start-up.
- Any system that is without a new water filter cartridge must not be placed back in service.

Commercial Chemical Sanitizing and Domestic Dishmachines

- Run the empty dishwasher through the wash, rinse, sanitize cycle three times to flush the water lines and assure that the dishwasher is cleaned and sanitized internally before washing equipment and utensils in it.

Equipment Start-up (Continued)

Food Preparation/Three Compartment Sinks

- Clean and sanitizeⁱ before use.

Ice Makers

- Run three complete ice-making cycles and discard all ice made.
- Clean and sanitizeⁱ icemaker bin.

Commercial Produce Mistlers

- Remove all produce from bins under misters.
- Flush water through misters for at least 10 to 15 minutes.
- If removable, disconnect, clean and sanitizeⁱ misting nozzles.
- Clean and sanitizeⁱ produce bins prior to re-stocking.

Fountain Dispensers

- Run each beverage valve on each dispenser for at least 4 minutes.
- Remove, clean and sanitizeⁱ dispensing nozzles and associated removable parts.
- Clean and sanitizeⁱ ice bin if present.

Frozen Beverage Dispensers

- Discard all products in the dispenser(s).
- Place call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Juice Machines

- Flush water through unit for at least five (5) minutes on first flavor.
- Flush water through any additional flavors on same unit for at least one (1) minute.
- Place call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Coffee Makers / Tea Brewers

- Brew at least four (4) pots of hot water per unit

ⁱ Sanitize using a solution of 2.5 teaspoons of unscented bleach to one gallon of water.

Outcome	Appropriate Surface	Desired Concentration		Formula/Recipe based on % Sodium Hypochlorite (Bleach to Gallon of Water)					
		Maximum Range (ppm)	Maximum Range (%)	5.25% (US)	5.25% (metric)	6% (US)	6% (metric)	8.25% (US)	8.25% (metric)
Sanitize	Food Contact and Mouthed Surfaces)	200	0.020%	1 TBSP	15 mL	2.5 TSP	13 mL	2 TSP	10 mL