



Colorado Department
of Public Health
and Environment

Division of Environmental Health and Sustainability
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GUIDANCE FOR DETERMINING COMPLIANCE WITH BOIL WATER ORDERS

Boil water orders are issued when there is confirmed contamination of the drinking water source. The following guidelines should be used to supplement the information provided in the boil order. The Colorado Department of Public Health and Environment, Water Quality Control Division may provide more stringent requirements, depending on the circumstances, and those requirements would take precedence.

Facilities regulated pursuant to the Department's authority are required to have a safe and adequate drinking water supply in order to operate. In no case should a facility choose to shut off the water rather than comply with the boil order. A facility that has lost water service is **REQUIRED** to close (refer to the appropriate rules and regulations).

RETAIL FOOD ESTABLISHMENTS: All water used for retail food establishment activities must be boiled at a rolling boil for 1 minute (at altitudes greater than 6,500ft. boil water for 3 minutes), bottled or bulk water transported from an approved source outside of the boil order area. This includes ALL water for:

- drinking;
- food preparation/inclusion in recipes;
- vegetable and fruit washing;
- manual utensil and equipment washing, rinsing and sanitizing;
- wiping cloth solutions;
- making ice;
- and hand washing.

The use of a chemical sanitizing ware washing machine during a boil order is not approved. Chemical sanitizing may not dispense an adequate concentration of sanitizing solution to kill the organism(s) of concern during a boil order. It is recommended that retail food establishments use single-service plates and utensils. Heat sanitizing ware washing machines will adequately sanitize utensils with the required final rinse temperature of 180°F. Equipment directly plumbed to the water source shall not be used during a boil order. This includes soft drink machines, coffee makers, dispenser "guns" in bar facilities, hot chocolate/cappuccino machines, produce misters and ice machines. The ice machine should be disconnected in order to allow the ice to drain off, and the machine then cleaned and sanitized prior to re-use. Also see "*Equipment Start Up Procedures After Boil or Bottled Water Advisory*" Guidance.

WHOLESALE FOOD MANUFACTURERS: Should follow the guidance listed above for Retail Food Establishments and guidance provided by equipment suppliers/manufactures for specialized production equipment. Also see “*Equipment Start Up Procedures After Boil or Bottled Water Advisory*” Guidance.

MEAT PROCESSING PLANTS: Contact the *USDA* and/or the *Colorado Department of Agriculture* for guidance.

CHILD CARE CENTERS AND SCHOOLS: Drinking fountains shall not be used.

Bottled water must be used to mix infant formula.

Boiled or bottled water must be used to mix sanitizing solutions for diapering areas and surfaces such as toys and tabletops.

Outcome	Appropriate Surface	Desired Concentration		Formula/Recipe based on % Sodium Hypochlorite (Bleach to Gallon of Water)					
		Maximum Range (ppm)	Maximum Range (%)	5.25%		6%		8.25%	
				(US)	(metric)	(US)	6% (metric)	(US)	(metric)
Well Disinfection	Drinking Water Well	100	0.010%	2 TBSP	30 mL	1.75 TBSP	26 mL	1.25 TBSP	19 mL
Sanitize	Food Contact and Mouthed Surfaces)	200	0.020%	1 TBSP	15 mL	2.5 TSP	13 mL	2 TSP	10 mL
Disinfect	Surface Contaminated with High hazard Body Fluids	800	0.080%	1/4 Cups	60 mL	3.5 TBSP	53 mL	2.5 TBSP	38 mL
HyperDisinfect*	Norovirus and Cryptosporidium	10,000	10.00%	1.5 Cups	355 mL	1.25 Cups	310 mL	1 Cup	256 mL

*Requires a rinse step

Due to children’s frequent hand-to-mouth contact, water for hand washing shall be boiled or bottled.

Use the guidance listed above under Retail Food Establishments for all food preparation and handling.

GENERAL PUBLIC: Boil all water for drinking, inclusion in recipes, washing fruits and vegetables, making ice, manually washing dishes and utensils, and brushing teeth. Alternately, bottled water from a source outside of the boil area may be used.

Home-style/domestic dish machines are adequate for sanitizing if the heat drying cycle is applied.