

Water Emergencies At Food Service Establishments

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**New York
Health Department**

The following guidelines are provided for safe operation of a food service establishment when the facility has a limited supply of water or the supply becomes contaminated.

Prior to implementation of any of these recommendations, immediately notify your local health department to receive approval to operate under the restricted conditions.

OPERATION	WHEN WATER IS LIMITED OR UNAVAILABLE	WHEN WATER SUPPLY IS CONTAMINATED
Thawing of frozen foods	<ul style="list-style-type: none"> ◆ Thaw only in refrigerator, or as part of cooking process if food weighs less than three pounds. 	Same
Washing produce	<ul style="list-style-type: none"> ◆ Obtain and use pre-washed packaged produce. ◆ Use produce washed prior to emergency. ◆ Use frozen or canned produce. ◆ Wash fresh produce with water from a health department approved alternate source. 	Same Same Same Same
Spraying, dipping & soaking of produce	<ul style="list-style-type: none"> ◆ Use water from a health department approved alternate source. 	Same
Preparing & cooking food, including reconstituting dried food	<ul style="list-style-type: none"> ◆ Use only food that was prepared prior to the interruption. ◆ Discontinue sale of prepared foods. ◆ Use prepared food from a health department approved alternate source. ◆ Use water from a health department approved alternate source. 	Same Same Same Same
Ice-making	<ul style="list-style-type: none"> ◆ Use ice prepared before interruption. ◆ ◆ Do not use ice for preparing or serving beverages. ◆ Purchase packaged potable ice. 	Disconnect machine from supply; drain & disinfect equipment prior to use. Same Same
Preparing carbonated & other cold/hot beverages	<ul style="list-style-type: none"> ◆ Replace with bottled or canned beverages. ◆ Use water from a health department approved alternate source. 	Same Same Disconnect water line to post-mix carbonated beverage machine, drain & disinfect lines prior to reuse.
Handwashing by employees	<ul style="list-style-type: none"> ◆ Use water from a health department approved alternate source. 	Same (any alternative accepted for employee handwashing must accommodate regular and effective handwashing by employee).
Cleaning & sanitizing tableware, kitchenware, vending machine components, equipment & surfaces	<ul style="list-style-type: none"> ◆ Use only single-service tableware and single use kitchenware. ◆ Use water from or take components to a health department approved alternate source for cleaning. 	Same Same
Cleaning floors, walls & other nonfood contact surfaces	<ul style="list-style-type: none"> ◆ Use waterless cleaning methods. 	Use nonpotable water if approved by health department.
Storing dispensing utensils in dipper well	<ul style="list-style-type: none"> ◆ Store utensils in food. 	Same
Using garbage grinders	<ul style="list-style-type: none"> ◆ Discontinue use and dispose of garbage in proper containers together with other refuse. 	Use nonpotable water if approved by health department.
Flushing toilets	<ul style="list-style-type: none"> ◆ Use adjacent approved facilities which are readily available. ◆ Use waterless toilets (portajohns). ◆ Limit toilet use to employees. ◆ Use water from an alternate source. 	Same Same Use nonpotable water Same