

**BOIL WATER ORDER –April 17, 2015**  
**ALL URBAN FOOD PREMISES**  
**UTILIZING THE TOWN OF BRIGHTON WATER SUPPLY**

*For your protection and until further notice, it will be necessary to boil all water, which is to be used for human consumption for at least one minute.*

- All water that is to be provided directly to your customers for drinking purposes must be treated by boiling the tap water to a rolling boil for at least one (1) minute and then storing the water in clean and disinfected covered containers until used for serving. An alternative to this would be using commercially available "bottled water".
- All foods (e.g. fruits and vegetables) that need washing are to be rinsed or soaked only in tap water that has been boiled to a rolling boil for at least one (1) minute. Using boiled water from auto shut-off kettles is not an adequate source.
- Tap water used as an ingredient in any food product that will be "ready to eat" without cooking, e.g. drink mixes, puddings, jellos, etc., must be boiled to a rolling boil for at least one (1) minute.
- All ice must originate from tap water that has been treated by bringing it to a rolling boil for at least one (1) minute or from a commercial ice supply distributor. Ice machines at your establishments must be emptied and not used for the duration of the boil water advisory. Lines to ice machines must be disinfected prior to re-use.
- Commercial dishwashers that use hot water 82°C (180°F) or above are considered satisfactory. "Low" temperature dishwashers may need to be boosted to a higher rinse temperature to provide a safe end product. Beverage glass washers that utilize a "cold" water rinse must not be used unless the rinse water can be changed to use hot water more than 82°C (180°F). Manually washed and sanitized dishes must be rinsed with "hot" water more than 82°C (180°F) for a final step.
- All soft drink beverage lines connected directly to tap water for mixing must be disconnected for the duration of the boil water advisory. Use bottled or canned beverages exclusively. Lines to soft drink canisters must be disinfected prior to re-use.
- Any employee reporting they are suffering from a diarrhoeal illness must be excluded from work and should be tested by their family doctor. They are not to return to work until symptoms have subsided. Good handwashing should be emphasized for all staff.
- Ensure that food handlers wash and rinse hands in water that has been treated with chlorine bleach.

If you require additional information, please contact our Haliburton Office at 613-475-0933, or 1-866-888-4577. After hours (24hrs) 1-888-255-7839.

Yours truly,

**Public Health Inspector, EH Department**  
Haliburton, Kawartha, Pine Ridge District Health Unit