

Start-up Procedures after a Boil Water Advisory

Once the boil water advisory is lifted, the following procedures must be completed before using water.

- Dispose of all food and ice prepared during and before the Advisory
- Flush all water supply lines within the facility, including food processing/cooking equipment, dishwashers, spray misters, coffee makers, soda dispensing machines, drinking fountains, and ice machine connections (see further guidance below)
 - Run cold water from the sink furthest from where water enters the building
 - Run the cold water until the water temperature stabilizes (until safe water is being drawn from the distribution system and the water in the building has been adequately flushed)
 - Then, run cold water from all other faucets/equipment for at least 1 minute
- Wash, rinse, sanitize and air-dry all contaminated surfaces
- Replace all water filters on any equipment per manufacturer's instructions
 - Including: ice machine filters, water fountains, beverage units, etc.
- Run water softeners through a regeneration cycle
- Follow manufacturer's instructions for building water treatment devices
 - Some devices may need to be disinfected and flushed and/or replaced

Ice Machine Start-up Procedures:

Follow manufacturer's recommended cleaning procedures, or:

- Properly flush the ice machine water supply line per instructions above
- Flush the water lines in the machine
- Turn the machine on and make at least one batch of ice
- Remove and dispose of the ice
- Wash, rinse, sanitize and air-dry all surfaces on the inside of the bin

Once the above steps are completed, the ice machine may be used as usual.



For more information, please contact:
Allegheny County Health Department
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