



**Texas Department of State
Health Services**

Guidance for Retail Food Establishments under a Boil Water Order

Public water systems issue Boil Water Orders to notify their users when the drinking water is not safe to consume. A boil water order is issued when there is a coliform bacteria violation, when the water turbidity is over 5.0 NTU, when the water pressure is less than 20 PSI, or when there is a waterborne disease outbreak.

The retail food establishment manager is responsible for ensuring compliance with food safety requirements when under a Boil Water Order.

Following are temporary measures that can be taken under a Boil Water Order:

Drinking Water

- Use commercially bottled water; or
- Use water that has been kept at a rolling boil for at least 1 minute, or
- Use water brought in from an approved public water supply in a covered, sanitized container.

Beverages Made with Water

- Do not use post-mix carbonated beverage machines, auto-fill coffee makers, instant hot water heaters, ice machines, etc. using auto-fill methods

Ice Making

- Discard existing ice and do not make more ice.
- Use commercially manufactured ice.

Cooking

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least one minute; or
- Use water brought in from an approved public water supply in a covered, sanitized container.

Handwashing

- Use commercially bottled water, or
- Use water that has been kept at a rolling boil for at least 1 minute; or
- Use water brought in from an approved public water supply in a covered, sanitized container.
- Handwashing procedures must follow the Texas Food Establishment Rules. The water temperature for handwashing must be a minimum of 100° Fahrenheit.

Cleaning and Sanitizing Tableware and Utensils

- Only use single-service items.

After the Public Water System lifts the Boil Order Notice, the Retail Food Establishment Must:

- Flush pipes / faucets for at least 5 minutes;
- Flush, clean and sanitize equipment with water line connections according to manufacturer's directions
- Flush drinking water fountains for at least 5 minutes.
- Clean and sanitize the ice machine. Discard the first batch of new ice.

**Additional questions or concerns can be directed to the
Retail Food Safety Group at 512-834-6753**