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WATER FOR DRINKING OR COOKING MUST BE BOILED FOR AT LEAST THREE (3) MINUTES OR THE ESTABLISHMENT MUST USE BOTTLED WATER FROM AN APPROVED SOURCE. ICE MUST ALSO BE FROM AN APPROVED SOURCE. YOU MAY NOT USE ANY CHEMICALS TO DISINFECT WATER THAT WILL BE USED FOR COOKING OR DRINKING

To continue operating your food establishment during a boil order, the following must be implemented:

FILTERS: Most water filters may **NOT** be sufficient to filter out all pathogens as they are not designed to do so.

ICE MACHINES: Ice machines that are directly connected to the water system must not be used. Shut the machine down, clean and sanitize the unit, and leave the unit off until the water is OK again.

SODA MACHINES: Soda machines that are directly connected to the water system must not be used, even if the water passes through a filter first. The machines must be shut down, cleaned and sanitized, and left shut down until the problem is over. Only bottled/canned soda may be sold.

COFFEE MACHINES: Coffee machines that are directly connected to the water system can be used only if the water reaches a boiling temperature for three (3) minutes. If a coffee machine manufacturer claims their machine does this, that verification should be provided to the health department. If you are not sure how hot the water gets, then bottled or previously boiled water must be used.

SANITIZING IN A 3-BAY SINK / IN PLACE SANITATION:

*** If possible, use disposable plates, cups, and utensils during a boil water advisory. ***

Normal washing, rinsing, and sanitizing can be done in a three (3)-bay sink, provided that the concentration of sanitizer (chlorine, iodine, quaternary ammonia) is at the proper level. The levels are 50 to 100 parts per million (ppm) chlorine, 200-ppm quaternary ammonia, and 12.5-ppm iodine. Follow manufacturers' instructions on other approved food contact surface chemicals.

AUTOMATIC DISHWASHING: Automatic dishwashers, sanitizing with chlorine, can continue to be used if dishwashers are using hot water to sanitize (165 F). The combination of soap and hot water, or sanitizer, will effectively kill any bacteria. The dishes and utensils must be left to air dry. Ensure the machines have clean filters, are dispensing the right concentration of sanitizer and are reaching the appropriate temperatures.

COOKING: If the product being cooked is going to be boiled for at least three (3) minutes, then the tap water can be used. If the product is not going to be boiled, e.g. baked goods, then bottled water must be used.

HAND WASHING: Normal hand washing, using warm water and soap, can be done using tap water. Soaps with bactericidal properties are recommended at this time. After washing hands, apply hand sanitizer.

VEGETABLE AND FISH/SHELLFISH SPRAYS: In-place spray units and units which periodically spray water on products to maintain freshness must be shut down, cleaned, and sanitized, and these units may not be used until the boil water notice is no longer in effect.

PRODUCE: Must be washed with bottled or boiled water. If this cannot be done, pre-washed produce must be purchased.