

What to do During a Boil Water Notice

The following general precautions should be followed when there is a boil water notice in effect.

Boiled water is required for:

Drinking purposes:

This includes all beverage concentrates such as fruit juice and iced tea where water is added.

Food preparation:

This includes washing fruits and vegetables that will not be cooked. Water used as an ingredient does not need to be boiled prior to use, providing it will be brought to a boil during the cooking process.

Coffee Machines:

Coffee machines usually produce water heated to about 70 to 80 degrees Celsius, which is sufficient to destroy pathogens. This temperature must be maintained for a sufficient amount of time to ensure that all harmful organisms are destroyed. Therefore, let the coffee stand for at least five minutes before drinking.

Brushing teeth:

This includes daily oral hygiene such as cleaning dentures.

Infant formulas:

Formulas should always be prepared by using boiled tap water or bottled water that is boiled.

Making Ice:

It is important to note that freezing does not destroy most pathogens. Bacteria and viruses can survive in frozen products for long periods of time. Discard any ice made from contaminated or potentially contaminated water.

Fruit and vegetable washing:

Boiled water should be used to wash all produce that is to be eaten raw.

Home canning:

To be safe postpone home canning until the boil water notice has been rescinded.

Beer and wine making:

To be safe postpone beer and wine making until the boil water notice has been rescinded.

Water for pets:

Veterinarians that were consulted by Interior Health recommend that drinking water for pets including dogs, cats, birds and reptiles should also be boiled.

Immune-Compromised Individuals:

People who are immune-compromised should always boil their tap water for the purposes above.

The following uses do not require boiled water but require additional cleaners or sanitizers:**Cleaning food contact surfaces:**

Food contact surfaces are all those surfaces that food comes into contact with during the food preparation process. These include counter tops, cutting boards and chopping blocks. Food contact surfaces should be washed with clean water and then sanitized using an acceptable sanitizing agent. Sanitizing agents for food contact surfaces include unscented household bleach, iodophors, and quaternary ammonia compounds. To prepare stock bleach solutions add 2-4 ml of 5% bleach per liters of water (1 tablespoon per gallon). This will make a 100 to 200 ppm chlorine solution.

Handwashing:

Using warm water and soap should be sufficient.

Dishwashing by hand:

Dishes washed by hand should be sanitized for two minutes in a separate sink using a bleach solution (2-4 ml of bleach per liter of water or 1 tablespoon per gallon) after the dishes have been washed and rinsed. The dishes should then be left to air dry prior to being used. Attempting to wash and sanitize dishes in the same sink at the same time is not recommended because soap, grease and food particles interfere with the sanitizing process.

Mechanical dishwashers:

Residential home-style dishwashers may not provide a high enough temperature to destroy all pathogens. Dishwashing units that reach 82 degrees Celsius (180 Fahrenheit) for twelve seconds (or an equivalent time-temperature relationship) during the final rinse cycle will destroy pathogens. To optimize dishwasher disinfection you should consider: Using the highest temperature setting possible and Using the heated dry cycle on the dishwasher. All other water should be boiled. Simply put, any water that has a chance of being ingested should be boiled.