

## **General Users of the Town of Rothesay Water Supply**

### During a Boil Water Advisory:

- Do not consume tap water that has not been disinfected, ice or drinks made from tap water that has not been disinfected, or raw foods rinsed with tap water that has not been disinfected.
- Disinfect water by:
  - boiling at a rolling boil for 2 minutes.
  - filtering through a "reverse osmosis" filter, an "absolute 1 micron" filter or a filter certified under NSF International Standard #53 for either "cyst removal" or "cyst reduction." (Ultraviolet light treatment of water is not effective against Cryptosporidium, at normally used levels).
- Safe alternative sources of potable water include bottled, treated or distilled water.
- Sanitize dishes by washing in dishwashing machines that have a dry cycle or a final rinse that exceeds 45 °C (113 °F) for 20 minutes or 50 °C (122 °F) for 5 minutes or 72 °C (162 °F) for 1 minute. Hand-washed dishes should be rinsed for one minute in a dilute bleach solution (1 tablespoon per gallon) and allowed to air dry.
- It is okay to wash clothes.
- Provide pets with boiled water after it is cooled.

### Upon rescinding of a Boil Water Advisory:

- Flush household pipes/faucets: follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets for 3 minutes each if they have not been used in the last 24 hours.
- Flush home automatic ice makers: make three batches of ice cubes and discard all three batches.
- Drain and refill your hot water heater if set at a low temperature (below 45 °C, 113 °F).
- Run water softeners through a regeneration cycle.
- Drain reservoirs in buildings.
- Flush drinking fountains: run continuously for 3 minutes.
- Flush water coolers: run coolers with direct water connections for 5 minutes.

## **Day-care Facilities**

### During a Boil Water Advisory:

- Children and employees should not consume tap water that has not been disinfected, ice or drinks made with tap water that has not been disinfected, or raw foods rinsed with tap water that has not been disinfected.
- Disinfect water by
  - boiling at a rolling boil for 2 minutes.
  - filtering through a reverse osmosis filter, an "absolute 1 micron" filter or a filter certified under NSF International Standard #53 for either "cyst removal" or "cyst reduction." (Ultraviolet light treatment of water is not effective against Cryptosporidium, at normally used levels).
- Safe alternative sources of potable water include bottled, treated or distilled water.
- All employees with diarrheal illness should be regulated by standard rules of exclusion from work.
- Sanitize dishes by washing in dishwashing machines that have a dry cycle or a final rinse that exceeds 45 °C (113 °F) for 20 minutes or 50 °C (122 °F) for 5 minutes or 72 °C (162 °F) for 1 minute.

#### Upon rescinding of a Boil Water Advisory:

- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer's specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of buildings with water-holding reservoirs should consult with their facility engineer and health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Run drinking fountains for 3 minutes before using the water or follow the directions of your water utility.
- Run water softeners through a regeneration cycle.
- Drain and refill your hot water heater if set at a low temperature (below 45 °C, 113 °F).

#### **Dental Offices**

##### During a Boil Water Advisory:

- Patients and employees should not rinse out their mouths or consume tap water that has not been disinfected.

- Only use disinfected, bottled, sterile or water treated as described below for all procedures.
- Disinfect water by
  - boiling at a rolling boil for 2 minutes.
  - filtering through a reverse osmosis filter, an "absolute 1 micron" filter or a filter certified under NSF International Standard #53 for either "cyst removal" or "cyst reduction." (Ultraviolet light treatment of water is not effective against Cryptosporidium, at normally used levels).
- All employees with diarrheal illness should be regulated by standard rules of exclusion from work.
- Turn off the tap water supply to high-speed hand pieces. Use water as described above in a closed system, or use a bulb syringe.

Upon rescinding of a Boil Water Advisory:

- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer's specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of buildings with water-holding reservoirs should consult with their facility engineer and local health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Run water softeners through a regeneration cycle.
- Drain and refill your hot water heater if set at a low temperature (below 45 °C, 113 °F).

**Commercial Establishments (Restaurants, Hotels, Convenience Stores, Schools, etc.)**

During a Boil Water Advisory:

- Do not serve or consume tap water that has not been disinfected, ice or drinks made with tap water that has not been disinfected, or raw foods rinsed with tap water that has not been disinfected.
- Disinfect water by
  - boiling at a rolling boil for 2 minutes.
  - filtering through a reverse osmosis filter, an "absolute 1 micron" filter or a filter certified under NSF International Standard #53 for either "cyst removal" or "cyst reduction." (Ultraviolet light treatment

of water is not effective against Cryptosporidium, at normally used levels).

- Safe alternative sources of potable water include bottled, treated or distilled water.
- Sanitize dishes and utensils with a method approved under local Health authority guidelines for Sanitation in Retail Food Establishments.
- Coffee may be made in commercial coffee machines that are capable of achieving 77 °C, 170 °F. during the percolating or drip cycle.

Upon rescinding of a Boil Water Advisory:

- Re-start and flush any water-using fixture or piece of equipment in accordance with the manufacturer's specifications. This may vary from fixture to fixture. Consult your facility's engineer and/or the manufacturer when re-starting the equipment.
- Managers of large buildings with water-holding reservoirs should consult with their facility engineer and health department about draining the reservoir.
- Follow the directions of your water utility (in the newspaper, radio, or television) or, as general guidance, run cold water faucets and drinking fountains for 3 minutes each if they have not been used in the last 24 hours.
- Backwash pool filters and change media or water.
- Run water softeners through a regeneration cycle.
- Drain and refill your hot water heater if set at a low

**Commercial Ice Maker Users**

Upon rescinding of a Boil Water Advisory:

- A. Flush the water line to the machine inlet:
  1. Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
  2. Open the valve, run 5 gallons of water through the valve and dispose of the water.
  3. Close the valve.
  4. Reconnect the water line to the machine inlet.
  5. Open the valve.
- B. Flush the water lines in the machine:
  1. Turn on the machine.
  2. Make ice for 1 hour and dispose of the ice.
- C. Clean and sanitize all parts and surfaces that come in contact with water and ice, following the manufacturer's instructions.