

GALVESTON COUNTY HEALTH DISTRICT

Protecting and promoting the One Health of Galveston County.

Philip Keiser, MD
Local Health Authority
Chief Executive Officer



William Lewis, LSSBB, CSM
Chief Operating Officer

Guidance for Retail Food Establishments Under a Boil Order

Public water systems issue Boil Water notices to notify their users when the drinking water is not safe to consume. A boil water notice 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 20PSI; or when there is a waterborne disease outbreak. The retail food establishment manager is responsible for conducting assessments to ensure compliance with food safety requirements.

The following are temporary measures that can be done when a retail food establishment is under a “boil order.”

Drinking Water

- Use commercially bottled water; or
- Use water that has been at a rolling boil for at least one minute; or
- Haul water 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, etc. using auto-fill methods

Ice Making

- Discard existing ice and do not make ice
- Use commercially manufactured ice
- Cooking
- Use commercially bottled water; or
- Use water that has been at a rolling boil for at least one minute; or
- Haul water from an approved public water supply in a covered sanitized container

Handwashing

- Use commercially bottled water; or
- Properly wash hands with soap and tap water. Dry hands and then finish the process by using an alcoholbased sanitizer and air-dry hands.
- Handwashing must be done at a minimum water temperature of 100 °Fahrenheit

Cleaning and Sanitizing Tableware and Utensils

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

For additional information, please call 409-938-241