

**CENTER FOR ENVIRONMENTAL HEALTH**

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**Public Health**  
Prevent. Promote. Protect.

**EDWIN J. DAY**  
*County Executive*

**SAMUEL RULLI, PE**  
*Director, Environmental Health*

## **Instructions for Food Service Establishments under Boil Water Restrictions**

**If you operate a food service establishment that is currently under Boil Water Restrictions and you wish to keep your kitchen and/or bar in operation, you must immediately comply with ALL the following requirements:**

- Ice machine- must be emptied and the ice discarded. Turn off the water supply or unplug the machine. The empty machine must be disinfected with a chlorine bleach solution (one capful of household bleach per gallon of water). Bagged, commercial ice must be used.
- Beverage machines- coffee and tea machines connected to the water supply may be used only if the water temperature reaches at least 190° F. Soda and juice machines connected to the water supply must be disconnected, turned off or sealed to prevent use. Canned/bottled beverages may be served.
- Tap water must not be used to wash fruits and vegetables or for food preparation unless the water was boiled for at least one minute. Bottled water may be used. Cooked foods must not be rinsed with water from any sink.
- Food prepared using the water that might be contaminated must be heated to 165° F. or discarded.
- Thawing of frozen food – use a microwave oven or a refrigerator. Tap water may not be used.
- Tableware, pots, pans and utensils must be properly washed and sanitized: 1) in a dishwasher that reaches at least 180° F. or in a low temperature machine that injects a sanitizer, or 2) in a three-basin sink using the three step method to wash, rinse and sanitize. Add one capful of chlorine bleach to each gallon of warm water in the third basin to ensure at least 50 p.p.m. of chlorine. Immerse the utensils in the third basin for at least one minute. You may use single-service (disposable) tableware.
- Water fountains- must be covered or turned off to prevent use.
- Restroom sinks- your patrons and employees must be advised that the tap water should not be consumed. Post all sinks with a sign that states “Do Not Drink- Handwashing Only”.

These procedures must be implemented immediately and remain in effect until you are notified that your water supply meets New York State Sanitary Code requirements. Any failure on your part to fully comply with these procedures can result in the suspension of your food service permit. The establishment will be ordered closed and you could be subject to a civil penalty of up to \$2,000.00 per violation per day. If you have any questions regarding this matter, contact this office at 845-364-2601.

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